

Antwerp

À LA

CARTE

visitors

guide

EN

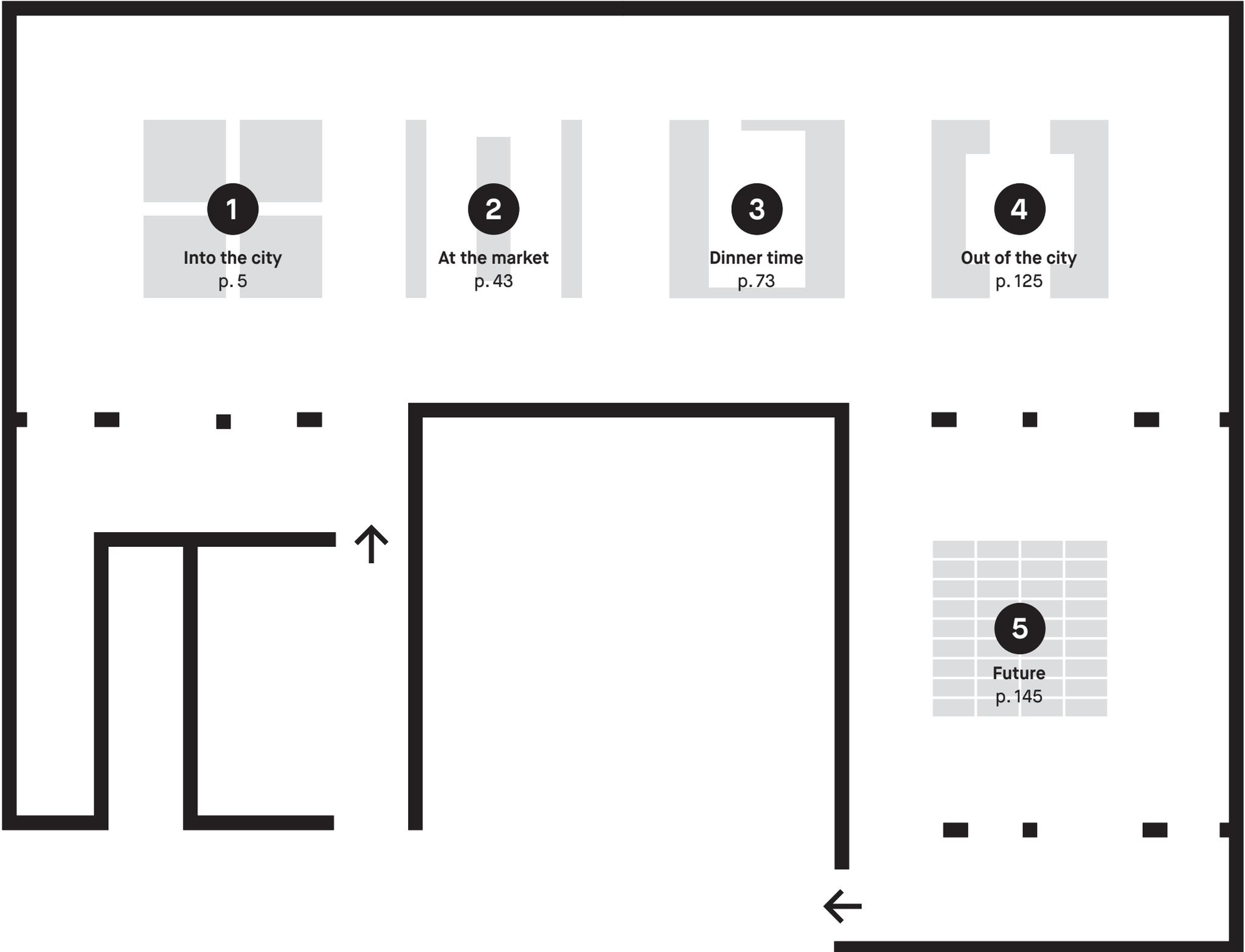
Antwerp à la carte

On cities and food

Cities are hungry. Feeding a city is a daunting challenge. The daily supply and sales of food, preparing it and eating it, and the waste processing define how the city grows, how it's shaped. For centuries now the port city of Antwerp also thanks its unique shape to this. Here you can follow the hidden traces of food throughout the city.

Learn about ingredients and flavours that reach the port city of Antwerp from local as well as overseas rural areas, ever since the Golden Age of the 16th century. That supply could be seen, heard and smelled for a long time. Stroll along markets and visit small and large shops. Enjoy the wealth of eating and drinking businesses. Discover how food waste was recycled. Watch an unseen portrait of Antwerp as an eating city.

And what about the future? More than half of the world population is already living in cities. That number is quickly increasing, while agricultural land is decreasing. The challenge is great: how will those large urban populations feed themselves? Can the past provide inspiration?



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INTO THE CITY



How did food reach those living in Antwerp? Transportation evolved dramatically over the centuries, causing a radical change in the urban population's relationship with food.

In the Middle Ages many gardens and cattle sheds were to be found within Antwerp's city walls. Farming in the city declined in the 16th century, when the city was home to 100,000 inhabitants.

Thanks to its location on the river Scheldt and near several main roads it was easy for food to reach Antwerp. Meat and vegetables, milk, fish, grain and sugar, coffee and bananas: it all travelled to the city on the Scheldt. From the 1500s to around 1900 it came mainly by cart and ship. The residents of Antwerp could see and smell the food as it arrived.

In the 19th century this all changed with industrialisation. Steam boats, lorries with refrigeration and containers brought food in faster and from further away. The origin of food becomes less clear.

The realisation that food transport adversely affects the climate is growing. Are we to return to shorter distances?



PERISHABLE GOODS. FRUIT AND VEGETABLES, MILK AND MEAT

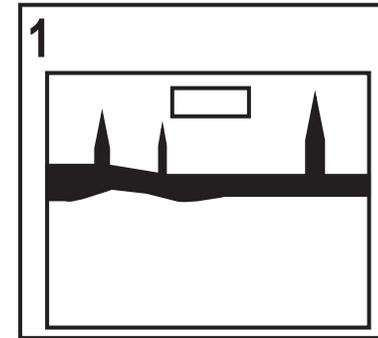
For a long time lots of perishable food came from Antwerp and its surroundings. From 1800 improved methods of transport meant it could come from further afield.

Until the 19th century the gardeners, an urban guild, produced perishable food in and around Antwerp. They worked land within the city walls and in the Vrijheid van Antwerpen, an agricultural area just beyond the walls. Legally this belonged to the city. Vegetables, fruit and milk also came from the fertile villages to the west and south of Antwerp.

There was domestic butter and cheese, but this also came from Ireland, Germany and Holland. Cattle travelled the furthest, either on foot or by ship. Upon arrival Danish and Friesian oxen were fattened up in the polders north of the city.

After 1800 perishable food increasingly came from further afield. In 1836 the first train station opened in Antwerp. In 1884 steamers brought the first frozen meat from Argentina. Lorries made their appearance around the turn of the century, with air transport added after the Second World War.

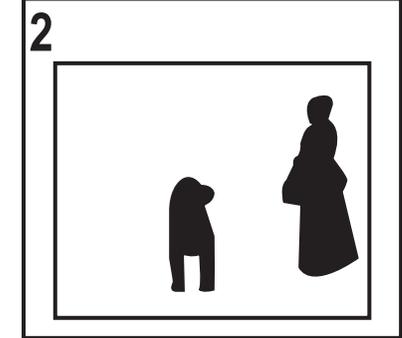
From then on food could come from all over.



View of Antwerp from the eastern countryside

Frans Huys (designer)
 Bartholomeus de Mompar (engraver)
 Antwerp, 1557
 Paper (reproduction)
 National French Library,
 Paris, Maps and Plans, GE D-8508 (1-3)

Around the 16th-century ramparts lay the agricultural area called Vrijheid van Antwerpen. For military reasons it was never allowed to be fully built up.



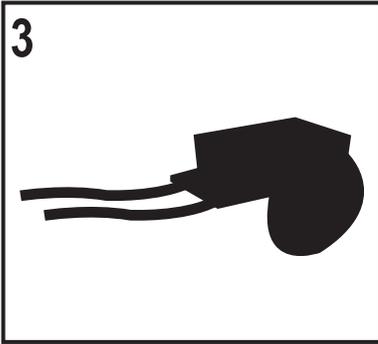
Female dairy farmer with dog cart on De Keyserlei

Henri Houben and Charles Verlat
 Ca. 1890
 Oil on canvas
 MAS, AF.05630

In the background the predecessor to today's Central Station can be seen.

Picture of milk maids
 Until about 1950 food was transported on foot or using a cart. Food was very visible, just as the farmer and his pedlars: the 'milk maids' with their dog carts. It was generally the women who were seen walking with dairy products, vegetables and fruit, although it was also quite often men.

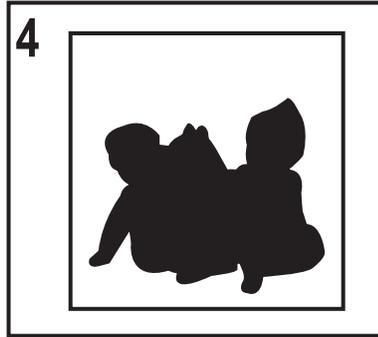




3 Dog cart and five milk churns

19th century, Metal and brass
 Dog cart: Polder Museum Antwerp, Lillo
 Milk churns: MAS, AF.08639,
 AV.1923.011.035.1-2, AF.08638,
 AF.08642, AF.08640

The dog cart was pictured in the Netherlands from the 17th century, but may well be older than that. The dog was the 'poor man's horse'. In Belgium dogs have been banned in drawing vehicles ever since 1975. The dog cart was already out of favour before then.

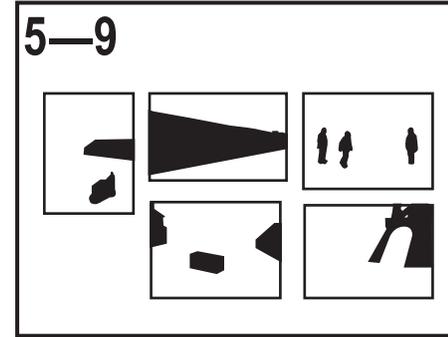


4 Flanders no Inu (Dog of Flanders)

Nippon Animation (studio), Yoshio Kuroda (director)
 Japan, 1975
 television series
 ©Nippon Animation

A Dog of Flanders is a novella from 1872 by the English Ouida, alias Marie Louise de la Ramée. She tells the story of Nello, a young boy from Hoboken and his sleigh dog Patrasche. They are employed in Antwerp's milk trade. At the end they both freeze to death in the cathedral, underneath Rubens' Descent from the Cross.

The story was successfully turned into a film in Japan in 1975. This explains the particular interest shown by Japanese tourists in the cathedral.



5—9 More intensive, large-scale, faster

The photos show just how much Antwerp's surroundings changed after 1880. To the west, to the south and in the polders to the north of the city the farming continued but became more intensive and took place on a larger scale. The heath in the Kempen area was reclaimed. Glass greenhouses appeared.

The train was in operation as from 1836, the farm tram from 1884. After 1950 the horse and cart were definitively replaced by the lorry. Transport of frozen fruit and vegetables from overseas created foreign competition.

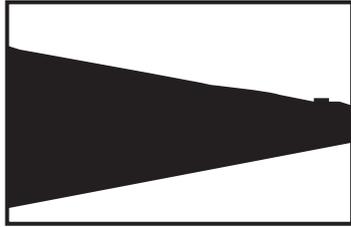


5 Greenhouses to the south of Antwerp

Area of Sint-Katelijne-Waver
 Ca. 1950
 Photo on paper (reproduction)
 Groentemuseum Sint-Katelijne-Waver

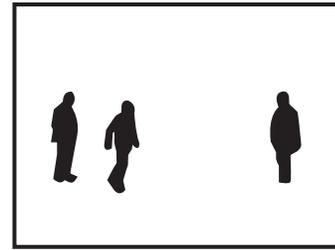
From 1880 cultivation in greenhouses made it possible for local markets to sell vegetables earlier in the spring.





6 Transporting vegetables from Sint-Katelijne-Waver to Antwerp by train

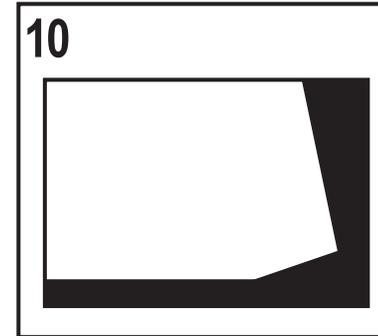
Pre 1940
Photo on paper (reproduction)
Groentemuseum Sint-Katelijne-Waver



8 Cattle and farmers on the square in front of the Steen

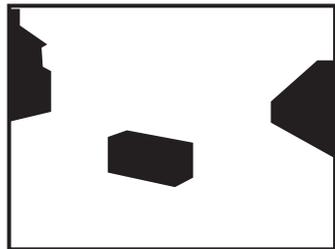
1890
Photo on paper (reproduction)
Antwerp City Archives,
PHOTO-OF#7014

The farmers have just left the ferry with their cattle and are now on their way to the slaughter house in Antwerp.



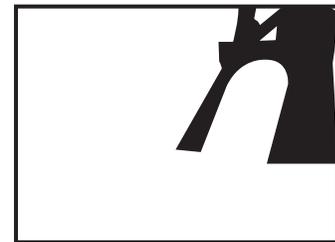
10 Shipping frozen meat in Antwerp's docks

Frans Claes
1951
Photo on glass (reproduction)
Katoen Natie, Antwerp,
FC GN 1951 NR 1358



7 Transporting vegetables from Sint-Katelijne-Waver to Antwerp by lorry and by cart

Ca. 1950
Photo on paper (reproduction)
Groentemuseum Sint-Katelijne-Waver



9 The company Schenker & Co ships cattle into Antwerp's docks

Frans Claes
1957
Photo on glass (reproduction)
Katoen Natie, Antwerp,
FC GN 1957 NR 1410



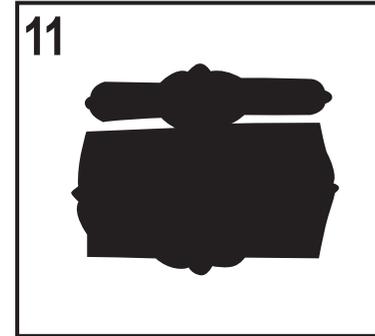
ANTWERP, CITY OF FISH

For centuries the Antwerp fish market supplied masses of fresh and salt water fish, as well as mussels and oysters. In the 20th century the share of fish on the menu declined. The harbour city was no longer a city of fish.

Flanders had its own extensive fleet of fishing boats until the middle of the 16th century. These brought mainly herring, haddock, whiting and cod from the North Sea and the Scheldt delta. Later, over two centuries Antwerp depended on those from Holland and Zeeland. Around 1750 the Flemish fishing industry blossomed once again, thanks to government support.

Herring, the cheapest salt water fish, was caught from all over the North Sea. Cod, a more expensive salt water fish, was caught as far as the Atlantic Ocean. Freshwater fish, consisting mainly of eel and flounder, complemented the diet. Ships from Baasrode and Mariakerke brought fresh fish to the market.

Contamination of the Scheldt and Dutch competition killed off the Antwerp fish industry by around 1925. In the meantime the river water has become cleaner and fish can once again be found here!



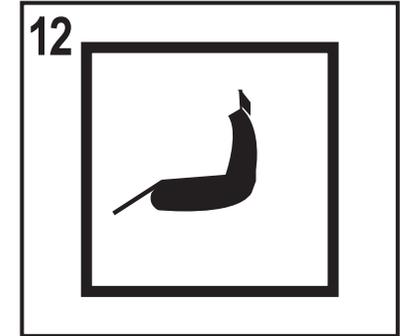
Herring from north to south

Adriaen Coenen
Scheveningen
1577-1581
Paper (reproduction)
Koninklijke Bibliotheek, Den Haag, KW 78 E 54

Until the 14th century herring was mainly fished in the area of the Baltic Sea. Later the water in the North Sea became colder and the shoals of herring moved southwards. The herring fishery in the North Sea became profitable. So-called herring buss ships caught the herring from the northern Shetland isles down to the Channel in the south.

The current IJsselmeer in the Netherlands was also important herring territory until the late 19th century.

Coenen describes the fishing industry in the Low Countries in the 16th century. It tells of the places where herring was caught on the North Sea. The smallest fish on the print are herrings.



Delft tile: showing a herring buss with nets at the ready

1700
Ceramic
MAS, AS.1966.051.003

Herring were fished with a 'fleet', a series of very long floating nets. These were kept at water level using floating wooden barrels (so-called 'brelen').



13

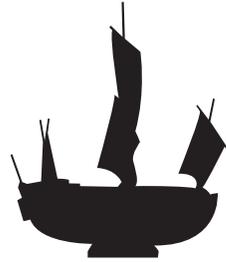


Herring barrel

20th century
 Wooden and willow ties
 Museum Vlaardingen, Netherlands,
 5336

Aboard the herring busses fish were cleaned and salted or 'eviscerated' immediately after being caught. These were then packed into barrels.

14

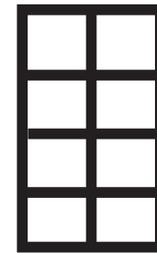


Ship model of a herring buss

Gaston Desnerck, Marcel Vermote
 Belgium, 1985
 Wood, metal, rope, cotton, stain, paint
 Navigo – Nationaal Visserijmuseum,
 0462

A herring buss was a sailing boat with a loading bay in the shape of a tube. This was ideal for transporting barrels of herring.

15



Food for the folk

Folk image with six scenes about herring
 Dirk Noothoven van Goor (publisher)
 The Netherlands
 19th century
 MAS, AS.1956.082.010

or
The industrious herring harvest
 Attributed to Hemeleers-Van Houter (publisher)
 Belgium, 19th century
 MAS, AF.19051

Until the 1950s herring, a fatty and nutritious fish, was popular food among the folk.

This was also because the christian church laid down about 195 days for fasting each year. This meant that meat was forbidden more than half the year. Also, herring was much cheaper and the salted fish was easy to store.

These paper objects alternate, for reasons of conservation.

16



The smoke house

Jozef Linnig
 1874
 Watercolour on paper
 MAS, AV.3359.018.16-66

In the 16th century the city council created a smoke house on the quays of the Scheldt, at the Haringvliet. This was also known as a 'dry house' or 'hangel'. Herring boats literally sailed in to unload.

The fish were cleaned and salted, laid out in barrels or dried on hooks or 'hangels'. Herring vendors collected them, then going out to pedal them on the streets of Antwerp. The building, where fish was also sold, remained in use until the quays were renovated around 1800.

This object in paper and the reproduction alternate, for reasons of conservation.



17



**Herring smokehouse
Vanden Bemden**

Antwerp, Kronenburgstraat
Around 1950
Photo on paper (copy)
Antwerp City Archives, 1133#124

Private herring smoke houses appeared in Antwerp after the old smoke house was demolished around 1800. This company was built in 1893 by the Vanden Bemden brothers. They first traded in fish. In the early 20th century they began smoking herring.

The company was at its peak during and just after the Second World War. It remained active until the year 1965. Now the building is used as a residence.

18



Herring vendor

Eugeen Van Mieghem
Antwerp
Ca. 1900
Pencil on paper (reproduction)
Plantin-Moretus Museum |
Prentenkabinet (Print Room), Antwerp,
PK.MT.05720

19



Fish crate

Kamiel Verras
Paal, The Netherlands
Ca. 1945
Wood
MAS, AS.1980.061.002

A fish crate is a small boat. It is dragged behind a fishing boat to transport live captive fish. Water flows through the sides. This method of transporting live fish to Antwerp was used for centuries.

This fish crate was used until 1979 on the Lower Scheldt, in the area around Saafinghe.

20



Alive and kicking

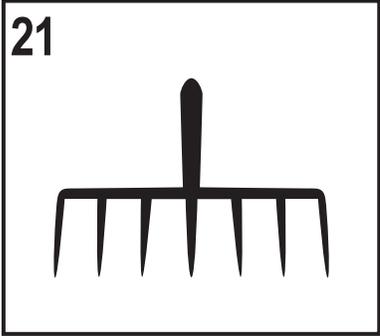
Model of a 'jol' or dinghy from Mariekerke
Late 19th century
Wood, metal and textile
Lent by Mr. Van den Bossche,
Mariekerke

Fishermen from Mariekerke and the surrounding area went fishing in the Lower Scheldt, from Baasrode to the Dutch village of Bath. There were two men and a cabin boy on board. They slept whilst sailing in the compartment under the prow. Their journey lasted a week.

They brought their catch back to the market in Antwerp, early in the morning at the pontoon bridge near the Steen: it was mainly flounder, a type of flat fish, and also eel, shrimps and shad.

This small sailing vessel was used to catch freshwater fish on the Lower Scheldt. The part where water flowed, keeping the fish alive during transport, is the so-called 'bun'.





Flounder spike

Flanders
19th century
Wrought iron
MAS, AS.1963.030.034

This spike was used to catch flat fish, including the flounder, in shallow water. This cruel method of fishing was banned in the first half of the 19th century.



Fisherman from Mariekerke

Maurice Seghers
Ostend
1924
Watercolour on paper (reproduction)
MAS, AS.1953.019.007



FOREIGN GRAIN

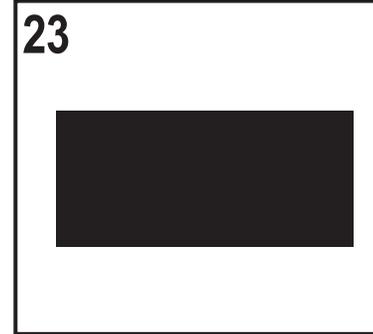
Grain is the world's most important foodstuff. Antwerp has been importing it for centuries. Even to this day Antwerp's bread is still made predominantly with foreign grain.

Barley, wheat, rye and oats originally came from fields near the city. These were used to make the essentials: beer and bread. As the population increased Antwerp began importing more grain.

The import of foreign grain also facilitated the population explosion in the 16th century. The grain came mainly from North Germany and the Baltic region. When the population diminished again during the next century imports declined.

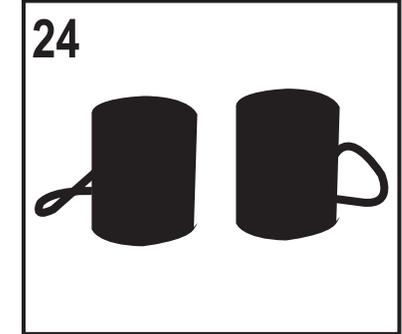
In the 19th century the import of grain was once again at a high. The city's population increased dramatically and Antwerp's docks were called upon to supply all of Belgium and Germany. The grain now came extensively from North America and Russian harbours on the Black Sea. In the large overseas companies machines did the work. This mechanisation allowed cheap and large-scale production and transport.

Even today North American grain and Russian grain still dominate in Antwerp.



23
Map of Antwerp, viewed from the east and showing the location of the grain markets

Vergilius Bononiensis (illustrator), Gillis Coppens van Diest (printer)
Southern Netherlands
1565
Paper and wood (reproduction)
Museum Plantin-Moretus |
Prentenkabinet (Print Room), Antwerp,
MPM.V.VI.01.002



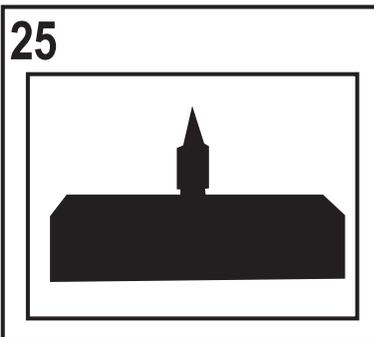
24
Grain markets

Grain scales with weights
18th century
Brass, iron and textile
MAS, AV.5446

The city insisted that the life essential commodity grain was sold publicly in grain markets. Beforehand a sample was tested and the quantity checked. People often speculated with grain, for example by secretly gathering stock and selling it on the black market.

From around 1850 public grain markets went out of use. Trading was then moved to the docks. The reason was an increase in quantities and the mechanisation of grain transport and storage. The city calibrates the weights before using them to weigh grain to avoid any trickery.





The Hanzehuis in Antwerp

Pieter van der Borcht
Antwerp, 1581
Engraving
MAS, AV.1921.036.002

or
Plantin-Moretus Museum |
Prentenkabinet (Print Room),
PK.OP.11547

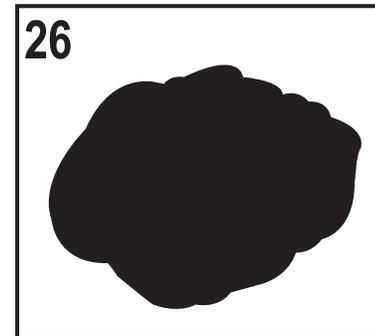
or
F. de Wit
Antwerp, 1568
Engraving
Plantin-Moretus Museum |
Prentenkabinet (Print Room), Antwerp,
PK.OP.17926

or
MAS, AV. .1921.036.002 (reproduction)

From 1564, the Hanzehuis, a prestigious building belonging to the North-German Hanseatic cities, stood where the MAS now stands. They traded in commodities such as grain. The Hanzehuis was built in Nieuwstad (New Town), which was a new harbour district at the time. Inside you could find offices, accommodation for traders and storage areas.

In the 19th century the Hanzehuis became surrounded by docks and in 1883 it was converted into one of the very first mechanised grain stores. Ten years later it went up in flames.

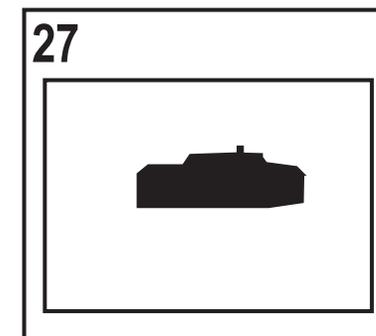
These paper objects alternate, for reasons of conservation.



Incinerated pellets of grain from the Hanzehuis

Antwerp
19th century
City of Antwerp Archaeology
Department

Archaeologists found these pellets of grain during excavation work in 2005-2006. They bear witness to the great fire in the grain store in 1893.



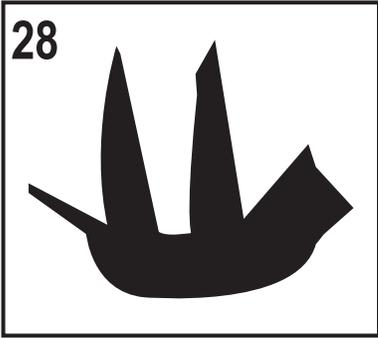
Modern grain store

Hugo Piéron-Loodts
1883-1893
Photo on paper (reproduction)
Antwerp City Archives, sa003062

In 1883 the Hanzehuis was transformed into a modern grain store. The lofts, cellars and sixty grain silos were connected with the harbour quays by mechanical conveyor belts, lifts and scales. The iron silos stuck out above the 16th-century building.

The installation could process 100 tons of grain per hour.

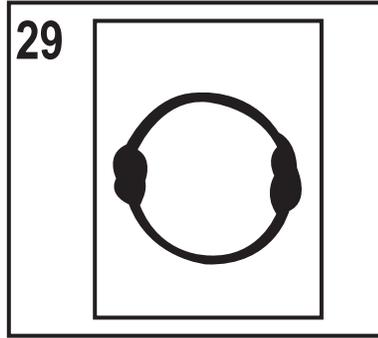




28
**Model of the 17th-century flute ship
 (scale 1:50)**

Johannes Feldmann (model maker)
 Ca. 1970
 Wood, metal and textile
 MAS, AS. 1976.060

A flute ship was a Dutch sailing ship from the 17th and 18th century. It was specially designed to transport bulk goods such as grain and salt.

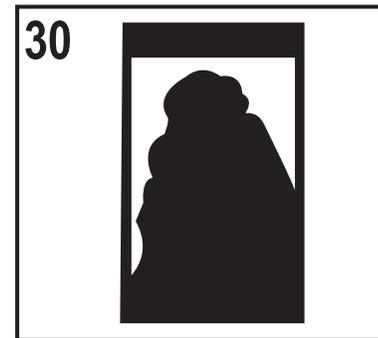


29
Wartime flour from America

1914-1918
 Linen
 MAS, AS.1981.063.005

Around 1914 Belgium imported 80% of its grain for bread-making. During the First World War these imports ceased and there was an enormous shortage of grain.

The Commission for Relief in Belgium was an international aid organisation. During the war Belgium received food supplies from America, including over 320,000 tons of flour. They owned their own large-scale network of mills, factories, railways and ships.

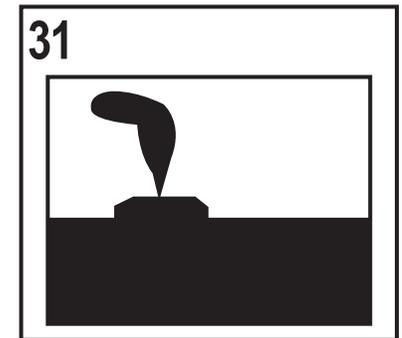


30
**Poster from the National Committee
 for Relief in Belgium**

Louis Raemaekers
 London, 1914-1918
 Paper
 Letterenhuis, Antwerp, 225272/1726

The Commission for Relief in Belgium distributed these posters in America in order to raise money for food aid to help occupied Belgium.

This object in paper and the reproduction alternate, for reasons of conservation.



31
Canadian grain fields

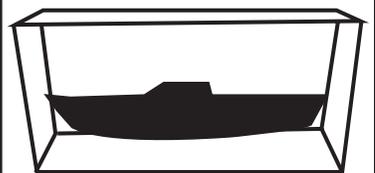
Corn threshers in Coaldale, Alberta, Canada
 William John Oliver
 Ca. 1926
 Photo (reproduction)
 MAS, AS.1957.078.364

The Canadian Pacific Railway, which also served the shipping lines to Antwerp, set up large-scale irrigation in the Canadian prairies. This created new areas for cultivation. New machines meant few employees were required and such companies could produce grain on a large scale. This meant that at that time American and Canadian grain was much cheaper than European grain.

In the meantime, the grain fields and installations from the cooperative Alberta Wheat Pool are protected as country heritage.



32



**Model of the cargo ship
*Nicola Vaptzarov***

Dubbelman model builders
Ridderkerk, The Netherlands
1949
Wood and metal
Collection from the Bezetterscomité
Boelwerf Temse

The Boelwerf in Temse built this Bulgarian cargo ship. It transported goods such as grain from the Black Sea area.



FLAVOURS AND CROPS FROM OVERSEAS

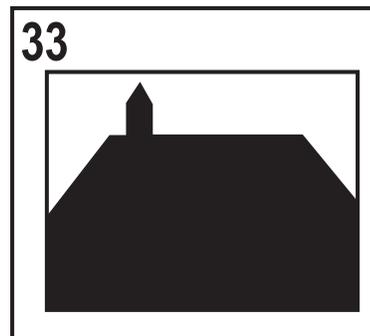
Around 1500 Antwerp became a market for non-European luxury goods. New crops, including cane sugar, were imported. Coffee came later.

The discovery of America and the European discovery of African shores and the Far East led to a flourishing of intercontinental trade. Merchants from Southern and Central Europe traded their wares in Antwerp. This is how the Portuguese imported goods such as cubeba (tailed pepper), gold and ivory from West Africa. Spices came from Asia.

Cane sugar arrived from the Canary Islands and Madeira. Companies from Antwerp set up plantations with slaves. This trade contributed heavily to Antwerp's wealth during the 'Golden' 16th century.

A century later coffee conquered Europe. The French, English and Dutch were the first to import the beans into Antwerp. These were purchased in Mocha (Jemen). From 1718 ships from the south of the Netherlands sailed to the Red Sea to fetch coffee. And around the year 1800 the French imported masses of coffee into Antwerp from their colonial plantations. After that South America became the major supplier.

Antwerp remains Europe's biggest coffee harbour even today.



Antwerp stock exchange

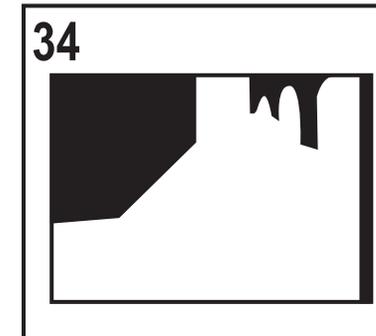
Pieter van der Borcht
Antwerp, 1581
Etching on paper
Private collection, Ghent

or
Antwerp, 1612-1948
Prentenkabinet (Print Room)
Universiteit Antwerpen, KP.17.1

The new Antwerp stock exchange opened in 1532. It symbolised the city's growing international trade. For thirty years this was the real meeting place for traders from all across Europe. It is where the daily market price was set for many products: grain, sugar, spices... You could also buy and sell securities.

The building burnt down in 1583 and again in 1858. It was rebuilt on both occasions. The current neo-Gothic complex dates back to 1872.

These paper objects alternate, for reasons of conservation.



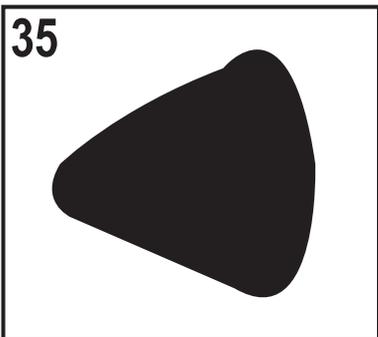
The sugar refinery

Theodoor Galle
16th century
Etching
MAS, AV.2007.003.123

This object in paper and the reproduction alternate, for reasons of conservation.



35



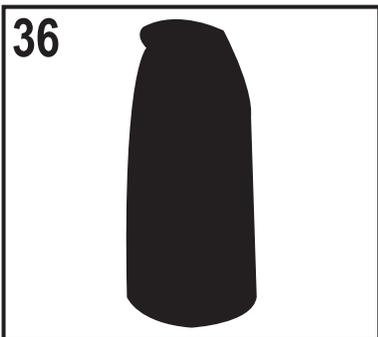
Sugar cones and sugar pots from the Suyckerhuys, an Antwerp refinery in the Raapstraat

Antwerp
16th – 17th century
Ceramic
City of Antwerp Archaeology Department

Sugar cones are seen lying in the sugar refinery drawn by Theodoor Galle. Archaeologists found similar cones in Antwerp’s Suyckerhuys. This is where the Italian Balbani family from Lucca set up their refinery around the year 1545.

Liquid refined sugar was poured into the sugar cones and allowed to set. The set sugar, the so-called ‘sugar loaf’, took the shape of the cone.

36



Sugar loaf

Antwerp
20th century
MAS, VM.2006.134.001

37



Theory expert with a ‘window on the world’

Naukeurige beschryving van Asië: behelsende de gewesten van Mesopotamië, Babylonië, Assyrië, Anatolië, of Klein Asië: beneffens eene volkomene beschrijving van gansch ... (Detailed description of Asia: embracing the regions of Mesopotamia, Babylonia, Assyria, Anatolia, or Micro Asia: below a complete description ...) Arabia

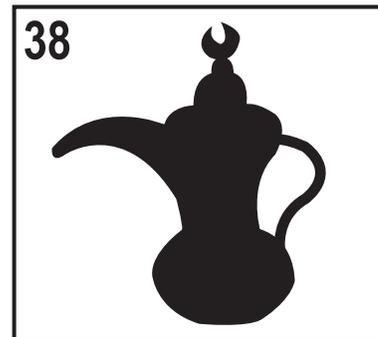
Olfert Dapper
Amsterdam, 1680
University of Antwerp, Special Collections, MAG-P 15.6

Olfert Dapper (1636-1689), a geographer and historian from Amsterdam was known especially for this extensive descriptions of many exotic lands.

Strangely enough Dapper never travelled himself. He gained his detailed information from others of his time who had visited these foreign lands.

This object in paper and the reproduction alternate, for reasons of conservation.

38



The fashion for coffee

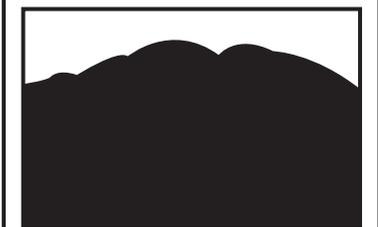
Turkish coffe jug
20th century
Brass
MAS, AE.1981.0040.0030

Wild coffee bushes were found growing in Eritrea. It’s there that Arabian travelers became familiar with this plant. They brought it to Jemen in the 15th century. During the next century coffee plants were harvested on plantations and coffee could already be found in the Middle East and Turkey.

Around 1650 drinking coffee became fashionable among the wealthy in France and England. At that time the first coffee and tea houses opened their doors in Paris and London.



39



Colonial coffee from La Réunion and Haïti

Plantage de Café, Ile Bourbon (La Réunion)
Jean Joseph Patu de Rosemont
Ca. 1800
Watercolour on paper (reproduction)
Musée du quai Branly, Paris, 75 14892

Between around 1750 to 1815, the end of Antwerp’s French era, French ships brought coffee to Ostend and Antwerp. These came from La Réunion near Madagascar. At the time this was called Bourbon Island. It became the second largest coffee producer. Haiti was also a French colony. ‘Saint-Domingue’, its former name, was synonymous with high quality coffee.

African slaves were set to work on French coffee plantations. Slavery ceased on La Réunion in 1848 and on Haiti in 1804, when independence was declared.

40



Two French ships in Saint-Domingue bay

François Meseure
Ostend
1802-1808
Painting behind glass
MAS, AS.1981.008.001

41



Unique blends

Metal tubes with samples of different coffee beans
Hand drill for taking samples from coffee and cacao beans
First half of the 20th century
MAS, CDM.2006.041.A and AS.2009.130.008

Antwerp coffee traders inspected the quality of imported coffee beans. They did so by using a hand drill to take samples.

Coffee roasting plants then purchased these coffee beans: arabica beans from the island Principe or Cape Verde, Engoge beans from Angola, Java beans from Java... These beans were then turned into their own secret blends. This is still done today, by Antwerp’s trendy coffee bars and their baristas.



FROM ANTWERP, FROM THE WORLD

Antwerp was home to many food manufacturers. Their goodies always contain ingredients from overseas. That's so typical of Antwerp. It's only in a harbour city that these ingredients can be imported so easily.

The largest companies prior to 1800 were sugar refineries. They processed cane sugar into table sugar and supplied the entire Southern Netherlands. After 1800 the food industry flourished even more. That was due to the imports of new overseas foodstuffs, such as coffee, cocoa and meat. It was also the result of new technology, such as steam-powered machinery and greater export opportunities.

In the 19th century food companies set up in the centre, close to the station and the docks. This included the biscuit factory De Beuckelaer, and the bouillon producer Liebig with its distribution centre on the Meir. The concept of Antwerp as a city of biscuits or 'Koekenstad' probably dates back to this time. In those days the town was

filled with the fragrance of the sweet goodies which were manufactured there.

Around 1970 most companies were looking for more space and moved out. The food industry became invisible in Antwerp.



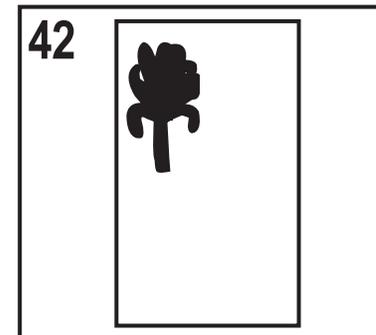
THE AGE OF THE BANANA

Each day fresh bananas can be found lying in European supermarkets. This, however, is not a simple matter. It is incredibly difficult to transport harvested bananas from their tropical homes without them turning brown.

Europe was already familiar with the banana plant in the 16th century. However, until the end of the 19th century the journey by ship to Europe proved fatal. Whenever they arrived the bananas were rotten.

The first bananas were imported by steam boat to Antwerp in 1912. The fruit came mainly from Belgian Congo until 1950, and thereafter mainly from South America. Climate-controlled areas are needed for storage and transport around the country. Antwerp's fruit importers have had access to this for decades in the docks. Together they are called Belgian New Fruit Wharf.

Bananas are one of the world's most traded crops. The most traded banana is the Cavendish banana, despite there being around a thousand different species. Employment conditions and the environmental impact of the banana harvest and transportation are a topic of discussion.



Drawing of a banana plant in the Book of Herbs

Drawing of a banana plant in the Cruydt-boeck (Book of herbs)
Rembert Dodoens (author) and Balthasar Moretus (publisher)
Antwerp, 1644
Paper, leather and parchment
MAS, E.2

or
Antwerp, 1618
Museum Plantin Moretus I
Prentenkabinet, Antwerpen, A1313

or
Antwerp, 1618
Erfgoedbibliotheek Hendrik Conscience,
G51476

The 16th-century botanist Rembert Dodoens included the banana plant in the first edition of his Cruydt-boeck dated 1554. It is featured in the section on non-European plants.

This herbaceous plant originated in Papua New Guinea and was known in Europe early on. Transportation and therefore also consumption on the

other hand were impossible to Europe until the late 19th century.

These objects alternate, for reasons of conservation.

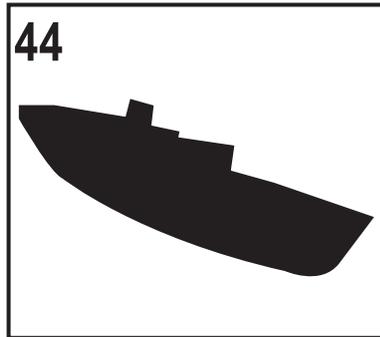




Advertisement from the company Elvepe (Léon van Parys)

Novita
 Ca. 1950
 Painted plaster
 Lent by Guido Roels, Brecht

Around 1950 advertisements emphasized just how exotic bananas were. At the time the Antwerp company Elvepe was still importing bananas from Belgian Congo.



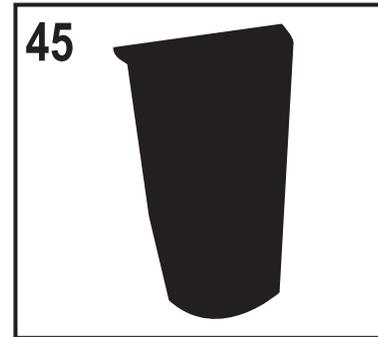
Bananas in Antwerp

Model of the package boat Albertville, which travelled around the Belgian Congo
 Société Anonyme Cockerill
 Antwerp-Hoboken
 1948

Wood, metal, textile and plastic
 MAS, AS.1948.038.A

In 1912 the Antwerp-based enterprise B.M. Spiers imported the very first bananas to Antwerp. They were transported using refrigerated steam boats from Central America.

In 1924 the Antwerp companies Gerard Koninckx Frères (GKF) and Léon Van Parys (LVP) began importing bananas. Initially they were transported from plantations in Belgian Congo, using ships from the shipping company Compagnie Maritime Belge.



Stove for banana transport

The company Gerard Koninckx Frères
 Ca. 1945
 Maritime and Logistic Heritage
 Collection / Wijngaardnatie, Antwerp

After being picked up in Antwerp's docks the bananas, which are highly sensitive to temperature, are transported inland using trains or lorries. Until the 1990s, to prevent them getting too cold, there were one or more stoves in each wagon, operated using chemical coals that emitted no smoke.

These days climate control is more accurate, thanks to the electronic temperature control used in specialised wagons and containers.



**EVERY-
THING
MUST GO!**

0,-

**At the
market**

2 for 1



In the Middle Ages Antwerp was already known as a 'vermaerde coopstadt' (or famous place for shopping). Its flourishing markets grew thanks to the city's location. Many of the names given to the city squares bear witness to these markets. Small shops, and later supermarkets, made their appearance in the 19th and 20th century.

From the 18th century concerns grew about the stench and rubbish coming from the markets. After 1800, the new hygiene standards made small shops become popular. Their shop windows changed the face of Antwerp.

In the 1950s the self-service supermarket became the new market for food. Grand Bazar, Antwerp's luxury goods store, from the 19th century, became the supermarket chain GB. The motor driving the change was the car. This allowed people to do their shopping for a week.

Today Antwerp still remains a city with open-air markets and local shops: ranging from the mini supermarket to specialist stores and night shops. You can get there on foot or by bike and therefore have no need to get stuck in traffic. Will easy access become the new norm?

Markets for all kinds of wares

Grote and Kleine Markt, Melkmarkt, Eiermarkt, Botermarkt, Graanmarkt, Vismarkt... 22 names of Antwerp's squares that end in the word 'markt' meaning market. Their names each suggest the type of food that was sold on the square (Milk, Eggs, Butter, Grain, Fish...).

Traditionally food was sold in public parts of the city that were easily accessible. That's how these squares came into being. Markets for fresh produce took place outdoors. There was just one exception: the meat market or 'Vleeshuis'.

The city fixed the locations in order to check the price and the quality, and to raise taxes. The market stall holders created their own rules as well. They united into trade guilds. Fish and bread were the most inspected goods, being fundamental foodstuffs.

After 1800 the food markets gradually moved to the edge of town, away from the 'clean' city centre. That's when markets were started on the Sint-Jansplein and Theaterplein: markets that are still popular today. The city also constructed more hygienic covered market halls. Criée in the Van Wesenbkestraat is now the only remaining example.

2.99



Paanders (baskets)

Southern Netherlands
17th to early 20th century and 2011
MAS, various inventory numbers

These long-lasting bags were called 'paanders' and were used for market wares from the pre-1950 period. People did their shopping on foot. These so-called 'paander' bags bear witness to the many centuries without the phenomenon of 'disposable bags'.

- This egg basket from ca. 1900 could be folded open at the top. It was used to transport eggs safely.
- The painting on these metal 'paanders' from ca. 1900 creates the impression of wood.
- The lid of this fish bucket made of copper and iron (17th century) is decorated with fish. It may have been used as decoration. Similar buckets were used in the sale and purchase of fish.
- This reusable bag is a contemporary example from 2011, with a graphic design by artist Anne-Mie Van Kerckhoven.

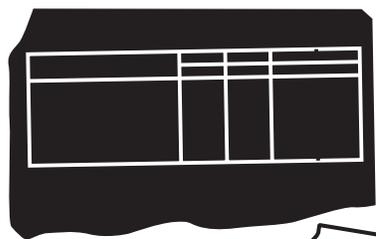


Medallion from Antwerp's bakers' guild

Southern Netherlands, 1656
Brass
MAS, AV.BB.0008

The bakers' guild was an association of Antwerp's master bakers. It was very influential, but the city controlled the price of bread. This medallion from the guild shows a bakery with its paved floor, a master baker sliding the bread into the oven and his assistant in the process of kneading. Next to the oven the coals died down in the so-called 'doofpot' (literally: deaf-pot)

The number '76' is embossed below the oven, indicating the number of the baker to whom this medallion belonged. Each guild member was given one.



NR 3.

Bread setting

Bread setting for four inner districts
Antwerp, 24 August 1849
paper
MAS, MFA.1978.029.003

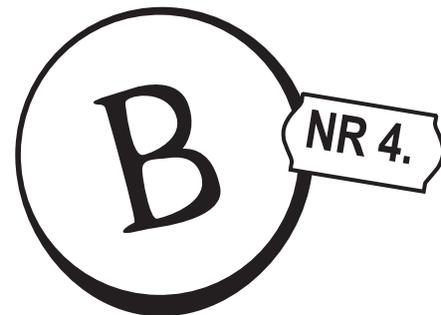
or

Indication of the weight of rye bread according to tests ordered by the Mayor and Aldermen
Antwerp, 1621
Paper (reproduction)
Antwerp City Archives, GA#4059

Bread was a basic foodstuff, particularly rye bread. That's why, from the 16th century, the city fixed its weekly price and weight. Wheat was a luxury product and more expensive than rye bread. Bakers were obliged to respect this so-called 'bread setting'.

In 1850 Antwerp put a stop to this system of 'bread setting'. It was the Belgian state who fixed the price of bread until 2004. That too has now been stopped.

These objects alternate, for reasons of conservation.



First prayers, then bread

Bread tokens
Antwerp
1582-1899 and 1768 (Moretus token)
Copper, lead and tin
Museum Plantin-Moretus,
Antwerp, MPM.V.II.10.8.019 (Moretus token)
Museum Maagdenhuis,
Antwerp, P.118, P.119, P.120, P.121, P.123
MAS, various inventory numbers

In church the poor were given these bread tokens, at least if they first attended the mass marking the death of a member of a wealthy family. The token was a reward for their prayers. It was given together with some bread and a little money.

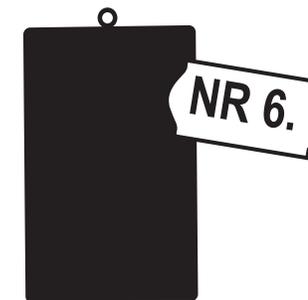
Some tokens are marked with the names of wealthy families, such as the printer's family Moretus.



Pieter Pot and the 'roggeverdommeke' (rye raisin bread)

Pieter Pot was born in Dordrecht in 1375. As a young man he earned a lot of money in the Middle East. He settled in Antwerp in 1419. To save his soul, he founded a chapel and almshouse.

He also offered rye (rogge) bread to the prisoners (verdoemden) in the Steen. One day, raisins would have been added to the rye and the 'roggeverdommeke' was born.



Biscuit mould

The Netherlands
1800-1899
Wood and metal
MAS, S.1095

We see: a market stall holder with a cart, fruit and a dog; Saint Francis of Assisi with the globe and cross; Saint Clara with a monsternace.

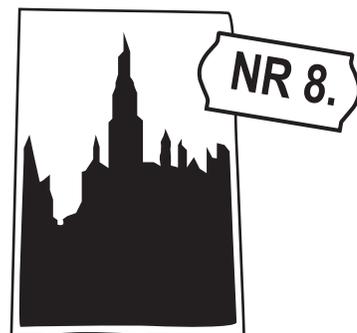


Market singers

Unlike shops, markets are public places. It is where market singers could earn their daily bread. They travelled from market to market singing about murders, disasters, politics and particular events. They also sang humorous and love songs.

Their role disappeared in the 20th century with the arrival of radio and television. You hear market songs from around 1900. They were reworked by the Antwerp musician Axl Peleman in 2011 and 2013.

- 1 Plak, 'k Ging naar de Markt (about someone buying a cow at the market)
- 2 Mie Citroen (a love song about a fish merchant)
- 3 Laat het Schijn maar stinken (about the stench coming from the river Schijn, which brought fresh water to Antwerp)



Dairy and vegetable sellers

The Eggmarket with Antwerp's Cathedral of Our Lady
 Samuel Prout
 Antwerp
 1833
 Chalk on paper
 Private collection, Berchem

From 1515 the Eiermarkt was the market run by Antwerp's 'vettewariërs' (literally meaning 'fatty goods') guild. Its members traded butter, eggs, cheese and milk. Farmers from outside the city also sold their dairy produce, at an 'outside market' near the Minderbroedersrui.

It was often the women who sold the vegetables and dairy produce. Female vegetable traders worked for gardeners and dairy sellers were independent members of the guild. Such professions were considered socially acceptable for women. Little training and investment was required.



Teun the egg farmer, statue from the Eiermarkt (eggmarket)

Peeter Scheemaekers
 Antwerp
 1683
 Limestone, cement, metal and slate
 MAS, AV.3242



Lijn the female dairy farmer, statue from the Lijnwaadmarkt, near the Melkmarkt (milkmarket)

Anonymous
 Antwerp
 1766
 Bronze
 MAS, AV.1920.A

These two figures adorned the dairy markets until around 1950. These have now been replaced with copies. Those living in Antwerp used Teun and Lijn as a sounding board. Letters on current affairs were left at Teun's statue. The letters found next to Lijn could give the answer.

A number of topics are known from the 19th century: Napoleon's exile to Elba, the new statue of Rubens at the Groenplaats...

Legend has it that Lijn added water to the milk she sold. After she died her soul was tortured for this sin.



Women at the market

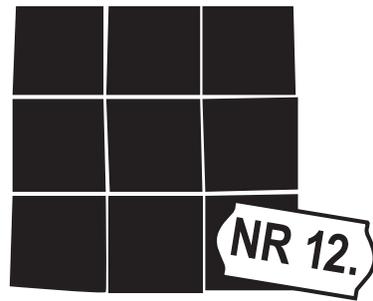
Costumes d'Anvers et de ses environs
(Costumes from Antwerp and its surroundings)

Colley, De la Cour and Tessaro
Antwerp, 1835

Lithograph on paper
Private collection, Berchem

Three women at the quay. The woman on the left represents a 'city lady'. She carries a copper 'paander' for her shopping, wears a modern crinoline skirt, a fine lace cap and a long scarf.

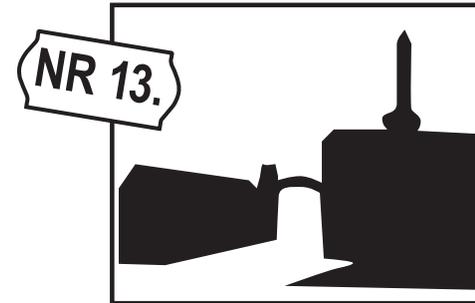
The woman in the middle is selling flowers. She wears an Antwerp hat made of solid reeds. The woman on the right with the lace cap is probably a fish or mussel vendor. She wears a simple apron and is holding a wooden bucket.



Tiles showing various people

The Netherlands, 1600-1699
Ceramic
MAS, AV.7791

From left to right: pilgrim, soldier, chimney sweep, castanet seller, farmer, bird trader, market stall woman with scales, two women with a shopping basket.

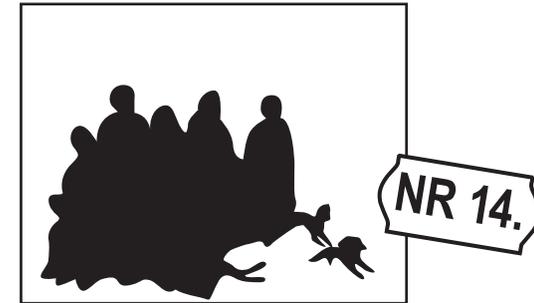


Pump on Antwerp's old Fish market

Jozef Linnig
Antwerp, second half of the 19th century
Etching
Plantin-Moretus Museum |
Prentenkabinet (Print Room), Antwerp,
PK.MP.06755 or PK.MP.06.756 or
PK.MP.06.754 or AV.3359.018.26-66

For centuries a pump with a statue of Maria stood in the centre of Antwerp's inner city fish market. It was the only source of water available there. The water was used to clean the fish.

These paper objects alternate, for reasons of conservation.



Slaughtering in the city

Market day at Antwerp's Grote Markt
(big market)

Adrien Joseph Verhoeven Ball
Antwerp
1872

Water colour on paper (reproduction)
Plantin-Moretus Museum |
Prentenkabinet (Print Room), Antwerp,
PK.MT.02683

New covered markets for the sale of meat had already been opened in Antwerp in 1872, but game and poultry was still slaughtered and sold on the streets and at the Grote Markt. This is shown by the realist painter Verhoeven Ball.

Large cattle were slaughtered inside the city in stalls and on yards, but the offal ended up on the street and in the canals. This continued up until the new slaughter house was built on the edge of town in 1877.



Slaughter months

Prints about the months and seasons were popular in the 16th century. In the city and in the countryside animals were often slaughtered in the winter. During the cold months salted or smoked meat would keep for a long time.

November. Pigs are being slaughtered and meat is being smoked.

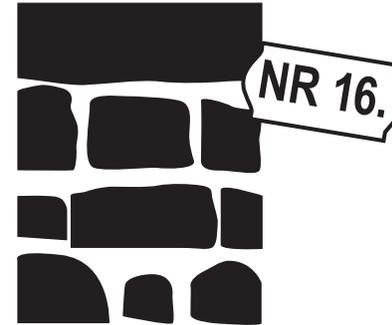
Crispijn de Passe II (engraver), Maerten de Vos (designer), Crispijn de Passe I (publisher)
North Netherlands, 1613-1637
Engraving
Museum Plantin-Moretus |
Prentenkabinet (Print Room), Antwerp,
PK.OP.09266

or
Museum Plantin-Moretus |
Prentenkabinet (Print Room), Antwerp,
PK.OP.09266 (reproduction)

or
December. A pig is being slaughtered and meat is being smoked. Pig skin is taken away to be reused.
Adriaen Collaert (engraver), Hans Bol (designer), Hans van Luyck (publisher)
Antwerp, 1560-1618
Engraving
Museum Plantin-Moretus |
Prentenkabinet (Print Room), Antwerp,
PK.OP.06551

or
February
Theodor Mathar (engraver), Joachim von Sandrart (designer)
The Netherlands, 1621-1676
Engraving
Museum Plantin-Moretus |
Prentenkabinet (Print Room), Antwerp,
PK.OP.14956

These paper objects alternate, for reasons of conservation.



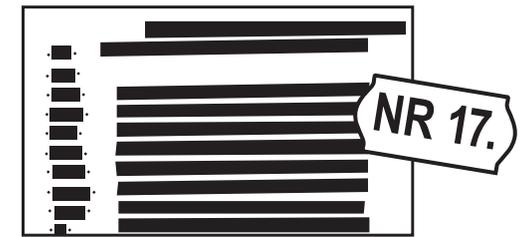
Beef cattle and their uses

H.M. Van Dorp (publisher),
Haarlem, 1840-1883
Paper (mannekesblad)
MAS, AF.17867

or
Slaughtering cattle and pigs
Erven Wijsmuller (publisher),
Amsterdam, 1828-1913
Paper (mannekesblad)
MAS, AF.17858

In the 17th to the 19th century 'mannekesbladen', which were cheap publications containing stories told in pictures, were an important source of information for those not able to afford books.

These paper objects alternate, for reasons of conservation.



Police rules

"*Keurboeck metten doppen*" (Rule book with ironwork)
Antwerp, 1359
Parchment
Antwerp City Archives, PK#94

This rule book contains Antwerp's 'police rules', including rules on the sale of meat and fish. The oldest date back to the 13th century. The 'doppen' refers to the metal ironwork on the cover.

An example: meat from cattle slaughtered in the morning of a summer's day should be sold the same day. Unless it is salted. Rules were breached of course, like the ban on slaughtering animals on a public road.

This object in paper and the reproduction alternate, for reasons of conservation.



NR 18.

Vleeshuis (Butcher's Hall)

Het Vleeshuis

Jozef Linnig

Antwerp, 1849

Etching (modern print)

Plantin-Moretus Museum |

Prentenkabinet (Print Room), Antwerp,

inv.NO PK.MP.06660

The Vleeshuis was home to the butchers' guild from 1250. Meat from pigs and cattle was sold there. In 1504, at a time when Antwerp was growing strongly, a larger building was constructed. This was located in a less prestigious part of the city, where cattle were sold and slaughtered.

Meat could be bought in the Vleeshuis until 1806. Shops and new covered markets then became popular. The Vleeshuis, which is still an impressive piece of architecture, became a museum.



NR 19.

Fish markets

View of Antwerp's outer fish market with the cathedral (right) at a distance

Daumont (publisher),

Antwerp, 1740-1776

Optic print

MAS, AS.1956.076.101

or

View of Antwerp's outer fish market with the cathedral (left) at a distance

J. Chereau (publisher),

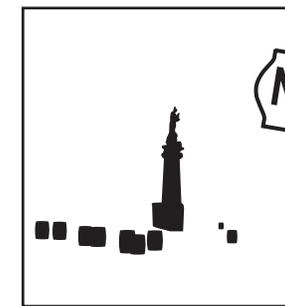
Antwerp, 18th century

Optic print

MAS, VM.2002.657.001

From the 15th century Antwerp's large fish market was found at the Steen.

Wholesalers and consumers could all be found there. Herring however was not sold here. This took place at the herring smoke house and by pedlars walking the streets.



NR 20.

New fish markets

The fish market at the base of the Steen

Anonymous

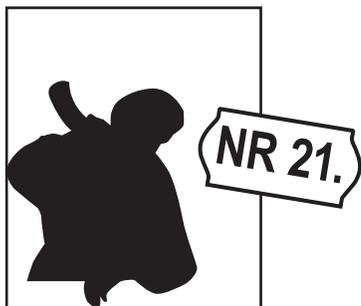
Antwerp, 1870-1880

Paper (reproduction)

Antwerp City Archives, PHOTO-GF #258

Antwerp continued investing in the old fish market. In 1841 it was renovated by the city's architect named Bourla. Decorative benches made of wood and metal were added around the pump and under a gallery. Straightening the quays of the Scheldt in 1884 brought this tradition to an end.

Ten years later the city opened a new fish auction in the south of Antwerp, which closed in 1959. Independent fish wholesalers continued to operate there until about 1992. Then a new fresh market opened up for wholesalers in Kielsbroek, on the outskirts of the city.



A baker blows his horn as he stands in the doorway

Adriaen van Ostade
 Haarlem
 1646-1650
 Etching (reproduction)
 Rijksmuseum, Amsterdam,
 RP-P-OB-12.648

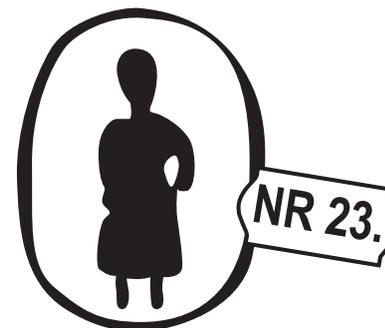
Until 1406 a bread house stood at Antwerp's Grote Markt (big market). This is where bakers sold their bread, and also where the city council gathered. Later on bakers sold their bread from home and carried out a fixed bread round. They still needed to sell part of their bread at the Grote Markt.

Did Antwerp bakers blow their horn to announce that their bread was available for sale? In any case, that's how bakers were portrayed in the Netherlands during the 17th century.



Cow horn

No date
 Horn
 MAS, HH.0080.B



Four 'patakons' showing the journey from grain to bread: farmers at work; mills and miller; bakery; woman with bread

Estimated 19th century
 Pipe clay
 MAS, MFA.1983.031.045, s.2388,
 MFA.1971.056.024.1-2,
 VM.1993.003.285

A 'patakon' is a disc with relief, which is generally painted. Patakons were used to decorate biscuits given to Flemish children around the end of the year or at children's parties.

The corner shop

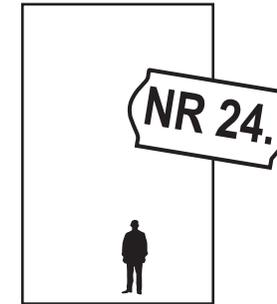
For centuries fresh food was bought from Antwerp's markets. Shops sold overseas delicacies: coffee and tea, sugar and spices, wine. Bakers also had their own stores. The number of shops increased from the 18th century onwards.

The strong growth during the 18th century was first of all due to the popularity of 'colonial goods'. Then increasing numbers of local shops opened up for fish, meat and vegetables. This concept was favoured as shops were considered to be more hygienic.

With the disappearance of the guild associations and their strict rules, shopkeepers had more liberty to go about their business. They used window displays, now possible thanks to glass being more cheaply available. The competition increased.

Around 1900 Antwerp had 300,000 inhabitants. The growth of the city allowed the shops to flourish. They could be found all over the city, and certainly in areas that were easily reached on foot: such as buildings on corners and crossroads, on roads entering the city such as the Turnhoutsebaan or Bredabaan, and on streets with tramlines and market squares. Shops and markets complemented each other.

Antwerp still has many local shops. These serve a diverse range of cultures and generations.

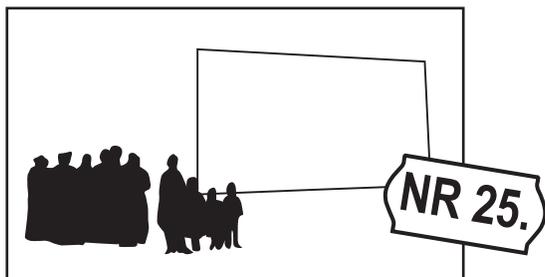


Bakers in Antwerp, 1900-1950

Photos and postcards (reproductions)
Collections: Marc Stevens, Merksem;
Frans Lauwers, Merksem; Goossens
Family, Antwerp

- 1 **Bread and pastry bakery
Lambrechts-Vennix, Bredabaan, 1913**
This bakery in a store had two shop windows and a door in the middle. On this site the parish hall, now the Merksem district hall, was built in 1946.
- 2 **Pâtisserie de l'Avenue, De Keyserlei, 1900-1940**
Bakeries with a dining area, such as this one, targeted a wealthier clientele. Indeed, these so-called patissiers were to be found in the more classy streets, such as the De Keyserlei.
- 3 **Main store Jos Bossyns, Nationalestraat, 1930-1950**
During the 19th century some bakeries grew to become larger baking companies. The work floor and shop area were separated. This baking company had its workshops in the Oude Beurs.

- 4 **Liberaal Volkshuis 'Help thyself', Volkstraat, 1930-1951**
The 19th century saw the development of cooperative factions of workers. These distributed bread to their members. They soon provided training and recreation in their headquarters.
- 5 **Bakkerij Goossens, Korte Gasthuisstraat, 1950s**
This bakery from 1884 was located in the late 16th century building De Gulden Mortier. The layout with its two shop windows was conserved during renovation in the 1930s.

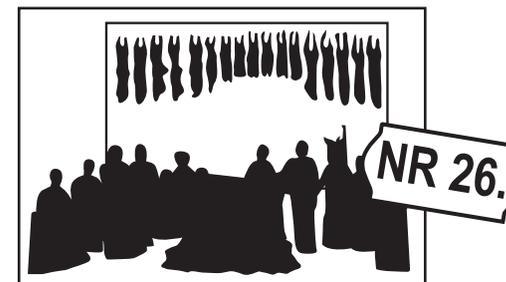


Grocers in Antwerp, 1882-1950

Photos and postcards (reproductions)
Collections: Antwerp City Archives,
PHOTO-OF # 17080; Frans Lauwers,
Merksem; Koninklijke Kring voor
Heemkunde Merksem; Delhaize,
Brussels

- 1 **De Rozijnenkorf, Saucierstraat, 1882**
De Rozijnenkorf, in one of Antwerp's last remaining wooden houses, has no shop window, but two large doors which stand open. The baskets of fruit and vegetables were laid out as far as the street.
- 2 **Com. Geeraerts, Van Beersstraat, Antwerpen**
South district, before 1940
This grocer displayed his fruit and vegetables on the street. Other goods on sale could be viewed through two windows. Shop girls served the customers.
- 3 **Grocer's shop J. Heerwegh-Merckx, Bredabaan, 1914**
This shopkeeper invested in a modern-looking glass partition. Behind it his range is displayed beautifully. Preserves were quite a novelty in 1914.

- 4 **Le Lion - Delhaize Frères & Cie, Jan Van Rijswijkkiaan, ca. 1925**
In 1925 *Le Lion Delhaize* placed glass leaded windows featuring contemporary art deco above the shop window displays. This shop was situated in a striking corner building. Look at the courier making home deliveries by bike.
- 5 **De Groentehal - A. Denis - Ver Elst, Bredabaan, ca. 1930**
The Bredabaan was the place to be for shopping for the more wealthy customers from Brasschaat, Schoten, Kapellen... This corner building had four window displays. Among the goods on show are bananas which were still highly exotic in 1930.



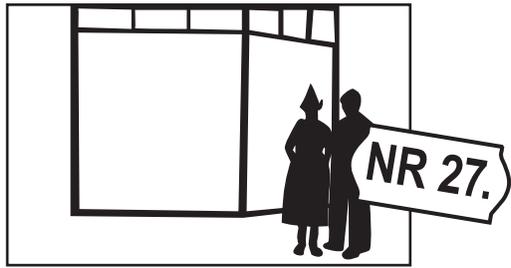
Butchers in Antwerp, 1907-1938

Photos and postcards (reproductions)
Collections: Frans Lauwers, Merksem;
Fernand Convents, Wilrijk; MAS, 136.020
et 0136.024; Koninklijke Antwerpse
Beenhouwersbond (Royal Union of
Antwerp Butchers)

- 1 **Claes-Verstrepen, Marchand de Moutons, Kipdorp, 1905**
In the early 20th century butchers generally focussed on one particular type of meat: beef, horse, pork or lamb. The carcasses were displayed on hooks. Customers could inspect the quality and freshness.
- 2 **J. Gontier-Van Beveren, Dambruggestraat, 1907**
A butcher stands on the doorstep together with his wife and son, butcher boys and a shop assistant. They pose in front of some pieces of beef. In the shop window you can see charcuterie, tenderloin or pork fat and the meat hooks which hang there.
- 3 **Pork butcher Charles Convents, Carnotstraat, ca. 1905**
Around 1900 the Carnotstraat was a stylish road entering the city from the Kempen district. This butcher's

shop was famous for its charcuterie far beyond Antwerp.

- 4 **Horse butcher Joseph Van Hoorenbeeck-Van Eetvelde, Herentalsebaan, 1930's**
Joseph Van Hoorenbeeck was famous for his sausages and *boulogne* (finely minced lean beef and clear salt bacon), displayed here in the window. The business flourished: shortly after it was founded a tram line was installed and Deurne grew larger.
- 5 **Butcher Aloïs De Grave-Van Roosbroeck, Volkstraat, 1938**
Butcher Aloïs De Grave proudly displayed his medals awarded for his ox meat and pork. In his window he promotes the fact he sells fresh inland meat.



Fish shops in Antwerp, 1910-1950

Photos and postcards (reproductions)
Collections: Marc Stevens, Merksem;
Sint-Andrieskwartier Herleeft, Antwerp;
Jannes Family, Deurne

- 1 **Vischhandel De Kinder, Verschansingstraat, ca. 1910**
This fish shop was located near the fish auction in the Riemstraat. Some fish are hanging up. Others are displayed in the window, together with the prawns. There was no refrigeration yet around 1910. So it was important to make a quick sale.
- 2 **Volendamsche Vischhandel – Bij Girard, Sint-Andriesstraat, 1950s**
'Bij Girard de Rotterdammer', in the popular Sint-Andrieskwartier, promotes his smoked fish and home delivery service on this windows. The shopkeeper and his wife pose wearing traditional clothes.
- 3 **Fish shop De Garnaal, Vosstraat, ca.1951**
De Garnaal was one of the first shops to sell cleaned mussels in Antwerp. A board advertises the daily price. Mechanical scales stand on the counter.

- 4 **Fish shop Brederodese Vishal – C. De Volder, Brederodestraat, 1945-1950**
This fish shop survived the war thanks to the fact it sold herring. Later the range on offer was adapted and lobster and oysters were added. The board beside the entrance gives some suggestions.
- 5 **Fish shop Morel-Boudewijns, Bredabaan, 1950s**
Preserves can be seen in the window and the fish lies in the cool counter. The advertising slogan hints at the catholic tradition of 'Friday is fish day': "Eat more fish - so delicious and fine, no need to wait until Friday to dine."



In bulk

Until around 1950 small shops sold a number of items in bulk: coffee, tea, biscuits, dried peas... Wholesalers supplied the loose goods.

For example, biscuits from the companies Parein or De Beuckelaer were delivered to the shopkeepers in larger tin boxes. Rather than buying the whole tin, customers just bought a bag with the required number or weight. Gradually more and more pre-packed goods became available.

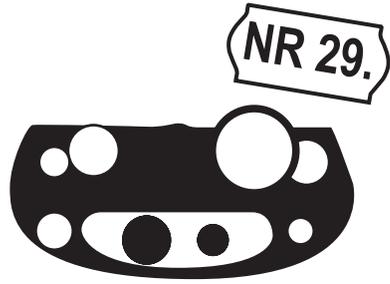
Packaging from Antwerp's retailers
1900-2015

MAS collection, diverse inventory numbers

Collections: Patrick Goossens Antwerp, Royal society for local history of Merksem, Poldermuseum Lillo, Turninum Folkmuseum Deurne, Collection Dimitri Parein

- 1 **Biscuit box from the company Biscuits Parein, circa 1900**
This box with its transparent lid was used by shops to show off biscuits to their customers.

- 2 This cake box from the Goossens bakery was used by couriers to deliver cakes to their customers' homes.
- 3 The product Solo margarine was first created in Merksem at the end of the 19th century. In addition to paper wrapping the shelves in the shops are now also filled with plastic containers.
- 4 This fish is a cardboard chocolate box used by a bakery. It was given as an 'April fool' gift (known as the 'April fish') in the 1950s.



Scales with six weights

Belgium
1890-1899
Wood and metal
MAS, AV.7300

Even to this day the Belgian government still checks the accuracy of traders' scales. With this type of scales it was the weights that were inspected.



Signs that were probably to be seen hanging at the butchers

Belgium
Post 1850
Metal, zinc, wood and plaster
MAS, HH.2119.2-2, AF.06677,
HH.2119.1-2



Delhaize Frères et Cie / Au Bon Marché

Herman Richir (design), J.L. Goffart
(print)
Brussels, 1897-1898
Canvas
Letterenhuis, Antwerp, AV.14.6.1315 or
AV.38.5.10.608

From 1867 Delhaize was the first Belgian chain of small grocer's shops. There were already 14 in Antwerp and its present districts before 1940.

These paper objects alternate, for reasons of conservation.

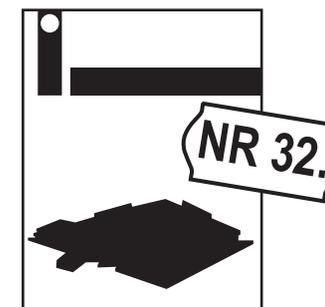
Supermarket Grand Bazar

In 1885 the French entrepreneur Adolphe Kileman opened a Grand Bazar on the Groenplaats. It was a store with luxury goods, such as clothes and household goods, but also confectionery and biscuits. From 1920 onwards the Grand Bazar also offered fresh food.

In 1958 *Grand Bazar* opened the second Belgian supermarket in the new district of Luchtbal, based on an American model: with self-service, pre-packaged food, trolleys and a car park. The site on the Groenplaats was also turned into a self-service supermarket, with a car park on the roof.

In the 1930s the *Grand Bazar* pleaded for buses and trams on the Groenplaats. In the 1950s GB was convinced that shopping by car was the future. GB was right, until the 1990s. In Antwerp large supermarkets now seem to be on the decline because of traffic problems.

Supermarket chains are opening increasing numbers of small stores on street corners. In 2015 Antwerp boasted around 450 (mini) supermarkets. Recent additions include Moroccan, Turkish and Asian supermarkets, and also the Dutch chain Albert Heijn.

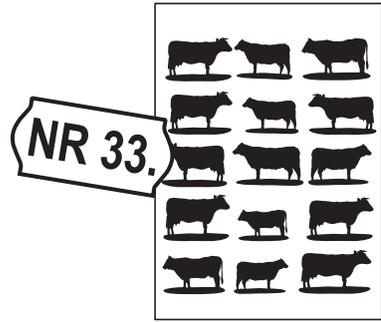


Optimism

Annual report Grand Bazar and staff magazine *Eigen Leven*
Antwerp
1957-1960
Paper (reproduction)
Hendrik Conscience Heritage Library,
Antwerp,
E 159026 and B 136082

Around 1958 the annual reports and staff magazines issued by Grand Bazar portray an optimistic mood. Around that time GB grew to become a large chain of Belgian supermarkets, with a few hundred sites.

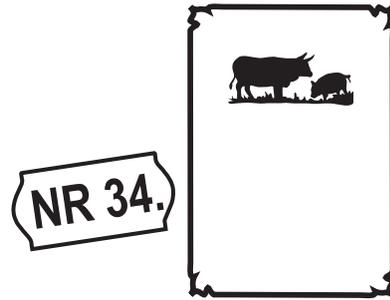
Other supermarkets were also founded at this time. This was because Belgium scrapped the law preventing large food shops.



Les Animaux de la Ferme

Marcel Broodthaers
 Belgium
 1974
 Paper (reproduction)
 Koninklijke Musea voor Schone Kunsten,
 Brussels, 12147

The Belgian artist Marcel Broodthaers (1924-1976) was particularly known for his surreal creations which were full of irony and critical of society.



Fattened oxen on the Grote Markt

Grooten Prijskamp van Zwaar en Vet Vee
 (Championships for Heavy weight and
 Fattened Cattle)
 Maatschappij Vereenigde Beenhouwers
 der Sint-Janshal
 Karel Mortelmans (printer)
 Antwerp
 1878
 Paper
 Letterenhuis, Antwerp, 237315

In 1795 the French occupation put a stop to Antwerp's butchers' guild. The Vleeshuis then closed its doors and new covered market halls sprung up in its place. Butchers started organising themselves by market hall.

Those from Sint-Jan founded an annual weigh-in for the fattest ox on the Grote Markt in the middle of the 19th century. The market hall no longer stands but the weigh-in still takes place. It is a remnant of what, for a long time, was a daily sight in the city: cattle wandering around.

This object in paper and the reproduction alternate, for reasons of conservation.



***DINNER
TIME***



Many different ingredients arrive in Antwerp, which are used by home cooks and professional chefs alike. Cafés and restaurants largely determine the appearance of the city and its green outskirts.

As other big European cities, Antwerp counted and still counts numerous taverns, restaurants and fast-food businesses. But eating and drinking establishments in this port city have one specific feature. For centuries, they've not only been receiving locals, but also many travellers.

Overseas flavours have always been on the menu in Antwerp, however, after 1960 the diversity of restaurants strongly increased. A restaurant visit also became more affordable for many.

Prior to 1900 everyone cooked over a fireplace, which was time consuming. Today fast food flourishes and slow food is the new trend. How will dining continue to shape the city?

THE INNS ENGEL AND BENGEL

During the 15th century the city council ordered wine at Den Engel for the nearby city hall. At the time this inn rented out rooms to traders from Bruges. In 1740 it became a pharmacy. Since 1902 it has once again been home to café Den Engel.

The café next door 'Den Bengel' was a meeting house for the cooper's guild. Food and drink were consumed there at the time. The property was also rented out in part as accommodation. Other guilds did the same with their meeting houses.

SPECIALITY OF THE HOUSE

This was possibly served around 1500:

Hotchpotch or 'hutspot' of seasonal vegetables: turnip, peas, beans or other vegetables, depending on the season. The casserole was flavoured with lard (pork fat).

Beer was the customary drink for all ages, as the water was often too badly contaminated. Wine became more expensive and more elite from the 16th century onwards.



ANNUAL MARKETS AND INNS

Antwerp's success from the 15th century was partly thanks to the annual markets for luxury goods, such as sheets and spices. These lasted for six weeks and were held around Pentecost and around 1 October ('Bamis'), in the area around the Central Market.

This trading activity caused inns to flourish around the city hall and the Werf, the quay where the ships came to moor. All the foreign traders needed food, drink and a bed. Meals were served there at fixed times.



1. Den Engel
2. Den Bengel

1

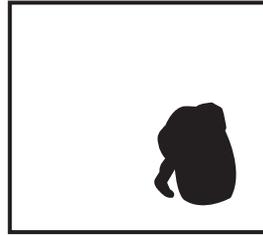


Antwerp's City Hall

Pieter van der Borcht, Theodoor Galle (engravers), Jan Moretus (publisher)
Antwerp
1610
Paper
Plantin-Moretus Museum |
Prentenkabinet (Print Room), Antwerp,
AV.2007.003.046

The new city hall from 1565 provided space for shops on the ground floor for those trading luxury goods. This explains the gates.

2



Rich and poor at the inn

The beggar in the pub
Willem van Herp I and Joos van Craesbeeck
South Netherlands
First half of the 17th century
Oil on canvas
Koninklijk Museum voor Schone Kunsten
Antwerp, 870

Both rich and poor were to be found at the inns. It was easy to spot the difference in class. In the 1500s there was already criticism of this 'openness'.

Joos van Craesbeeck, a pupil of the painter Adriaen Brouwer, was a specialist in inn scenes.

3



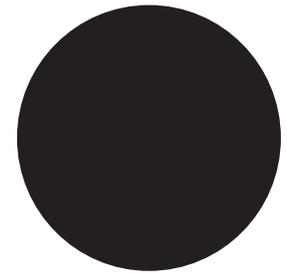
With knife, fork and hand

Until the late 17th century 'potagie' (casserole) and porridge were spooned out of a communal dish. Other food was eaten with the hands. After this time the fork became quite common in the Netherlands.

The knife then also started appearing among the elite's individual set of cutlery. Prior to this utensils were communal.

Spoons
Michiel Adriaenssens and unknown artisans
Antwerp
Ca. 1600
Tin
MAS, AV.5024 (1); AV.5023; AV.5026,
AV.5028

4



Deep plate with flat edge

16th century
Tin
MAS, AV.1920.024.001.10-15

5



Knife

1600-1699
Silver, bone and iron
MAS, AV.2207.1-6

6



Chopping board

Antwerp
1475-1525
Tin
MAS, AV.1938.003

This is one of the oldest remaining tin chopping boards. It was used for chopping meat and other food.

7



Tankard

Wallonia
17th century
Stoneware and salt glaze
MAS, AV.1939.004.012

8



Brabant jug

Brabant
1650-1699
Tin
MAS, AV.5050

9

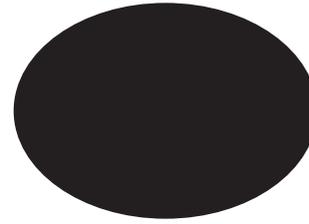


Snelle decorated with a coat of arms

Jan Emens
Raeren
Ca. 1600
Stoneware and salt glaze
MAS, AV.0737

Around 1600 a 'snelle' was a common form of tankard.

10

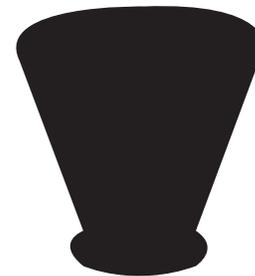


Drinking bowl

Southern Netherlands
17th century
Red baked earthenware
MAS, AV.7556

Dishes like this were used to spoon out porridge or soup. Or they were used to drink from.

11



Berkemeier glass for wine or beer

Germany
16th century
Glass
City of Antwerp Archaeology
Department

12



Two 'roemers', one of which is decorated with raspberries and rings at the base

Germany
Second half of the 17th century or 18th century
Glass
MAS, AV.1611 and AV.1612

Roemer glasses were used for a number of centuries for wine and beer.

13



Bulb shaped bottle

17th century
Glass (found during construction works at the Scheldt quays, 1894)
MAS, AV.1719

14



**The guild houses on the north side
of the Grote Markt**

Antwerp

1919

Paper (reproduction)

Antwerp City Archives, PB#5

From left to right: Den Engel,
De Mouwe (now café Den Bengel),
Pand van Spagnien, De Spiegel.

COUNTRY INN DE EXTER

DE EKSTER: FIVE CENTURIES HOTEL AND CATERING HISTORY

In the early 16th century the D'Extercke brewery was founded in rural Deurne. Twice it was destroyed in the war, but it flourished from the 18th century once again, this time as an inn.

In the 1800s this was a favourite meeting place for Antwerp's Flemish writers, including Domien Sleenckx, Hendrik Conscience and Theodoor Van Rijswijck. The inn was also a nice place for families on a Sunday outing. De Ekster is now a restaurant.

SPECIALITY OF THE HOUSE

From a Cuperus brochure some time before 1931:

“‘Dubbelde Seef’: a wheat beer that bubbles like champagne and that goes to your head like port”

“Farmhouse bread with cream cheese and radishes”



FUN IN THE COUNTRY

In the 16th century beer was cheaper beyond the city walls. The city put an end to lower taxes, but people from Antwerp still continued going out in the countryside. The city's artists, including Bruegel, portrayed farmers as extrovert and less polite folk. This image of the pleasant countryside was quite widespread.

Around 1900 country inns became part of the city, as stopping places along tramways and bike paths. They remained rural for a while, until the countryside became built up around 1960.



1. De Exter

1



The peasant wedding

Pieter Bruegel I (designer), Pieter van der Heyden (engraver), Volcxken Diericx (publisher)
Antwerp, 1570
Plantin-Moretus Museum /
Prentenkabinet (Print Room), Antwerp,
PK.OP.18704

or

Hoboken fair

Pieter Bruegel I (designer), Pieter van der Heyden (engraver), Bartholomeus de Momper (publisher)
Antwerp, 1568
Plantin-Moretus Museum /
Prentenkabinet (Print Room), Antwerp,
PK.OP.19073

or

Landscape with farms and farmers at work

Landscape with farms and farmers at rest

Master of the Small Landscapes (designer), Claes Janz. Fisherman (engraver and publisher)
Antwerp, 1612

Plantin-Moretus Museum |
Prentenkabinet (Print Room), Antwerp,
PK.OP.06395 and PK.OP.06396

or

The land of milk and honey (so-called Cocaïne)

Pieter Bruegel I (designer), attributed to Pieter van der Heyden (engraver)
Antwerp, 1551
Plantin-Moretus Museum /
Prentenkabinet (Print Room), Antwerp,
PK.OP.13800

These paper objects alternate, for reasons of conservation.

2

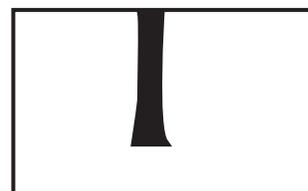


Map of the Dukedom of Antwerp

Pieter Verbiest II (engraver)
Antwerp, 1662
Paper (reproduction)
Plantin-Moretus Museum /
Prentenkabinet (Print Room), Antwerp,
PK.OP.19772

This map of the city of Antwerp and the surrounding countryside shows the country inns De Exter and De Gitschotel in Deurne already in existence in 1662.

3



Café Exter, Exterlaer 48, Deurne-South: view of the terrace and the playground

C. D'Hulst-Milles (publisher)
Deurne-Antwerp
Ca. 1900
Postcards on paper
Frans Lauwers Collection, Antwerp

4



Pitcher with peasant feast decoration

Raeren (Belgium). Found in the Hoogstraat in Antwerp
Second half of the 16th century
Ceramic material
City of Antwerp Archaeological
Department, A114/1/51

Dancing couples follow musicians in various poses. Wildly dancing peasants often featured in both pictures, including those by Bruegel, and on utensils.

5



Beer jugs, beer pitchers and beer glasses

Anonymous, except N° 1 and 2
16th until early 19th century
Stone, tin and glass
MAS

Around 1500 wine became a more elite drink while beer was cheaper. Beer jugs were available in all shapes and forms. Some examples:

1

the high 'snelle' with small handle from Siegburg in Germany, made by Hans Hilgers, 1591 (AV.1913.023.05-59)

2

bulbous tin jugs from Brabant, made by Jacobus Cockelet, 18th century (AV.1916.007.004)

3

glass beer pitchers with lid, first half of the 18th century (including AV.1666)

4

beer pitchers with floral motif, 18th century (including AV.1549)

5

Bartmann (or bellarmine) jug from Cologne, 16th century (including AV.0445)

CORTEWALLE CASTLE

CASTLE WITH GOOD TASTE

Those invited by the Dormer-Goubau family to Cortewalle castle got to sample overseas flavours, such as sugar, chocolate, coffee and tea, as well as the French cuisine that was fashionable at the time, using ingredients such as mustard, oil, vinegar and candied fruit.

These were enjoyed in a sumptuous interior, from which you can see a selection of items: Chinese porcelain that may have been brought back from a trading trip, Delft pottery, glass, cut-glass and silver, tapestries...

SPECIALITY OF THE HOUSE

Joanna Theresia Goubau's recipe book, 1738-1781

Taken from: Archief de Bergeyck, deelarchief Goubau, NO 675

Recipe for making chocolate drink

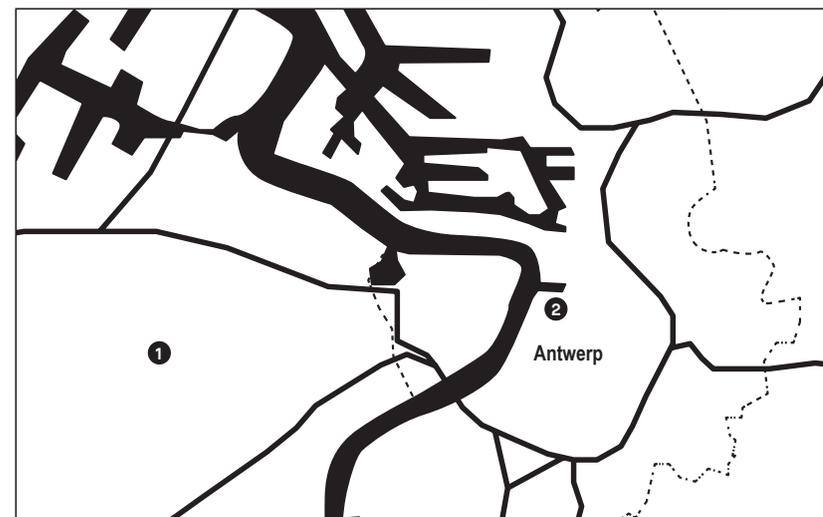
To make one hundred pounds of drinking chocolate, take 80 pounds of cocoa, 46 pounds of sugar, 1 pound of cinnamon and a quart of saliamonis.



CORTEWALLE CASTLE: A BACKDROP FOR ENTERTAINMENT AND BUSINESS

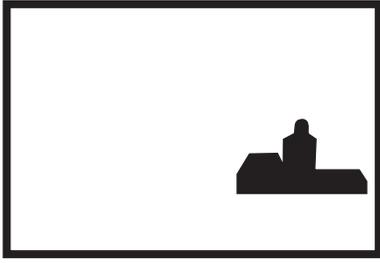
In 1671 the Goubau family, Antwerp's leading family of traders, acquired Cortewalle castle in Beveren, not far from Antwerp. The Goubau family used it as their summer residence and also, for a while, as their permanent home. There they enjoyed some rural tranquillity and noble amusement such as hunting and dining.

The castle was also well suited to business dinners. For such events Johanna Theresia Goubau and her husband James Dormer, who traded with Asia and later became an insurance broker, hired in the services of the famous male chef called Botson.



1. Cortewalle (castle)
2. City residence Goubau

1



Beveren (view of the domain at Cortewalle castle)

Antonius Sanderus
Southern Netherlands
1641-1644

Print taken from *Flandria Illustrata, sive descriptio comitatus istius per totum terrarum orbem celeberrimi, Illi tomis absoluta* (reproduction)

University Library, Ghent, G.58040

2



The chocolate girl

Carl Hartmann (copy to Jean-Etienne Liotard, *La Belle Chocolatière*, 1745)
Londen-Nürnberg
1838-1857

Pastel on porcelain
Museum & Erfgoed Mechelen, S0156

This chamber maid is carrying a so-called 'cabaret', a varnished serving tray on legs. On the tray are a glass of water and a porcelain cup containing hot chocolate. This was often drunk in company, but this chocolate girl appears to be taking it to her lady's private quarters. She is probably a courtier serving the Austrian Empress Maria Theresia, where the painter Liotard worked. Exclusive food and drink required considerable numbers of staff.

3



Heated jug with taps

Second half of the 18th century
Brass and copper
MAS, AV.1919.033.005

A jug with taps provided guests with hot water or coffee. The water was kept warm by the brazier placed underneath.

Jugs with just one tap were used mainly for tea. Coffee jugs usually had a number of taps.

4



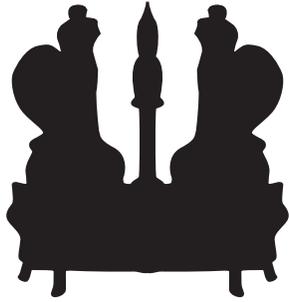
A new pair to the table

Mustard pot and dispenser
Pieter Simon Jozef Hoffinger
Antwerp
1770

Silver
MAS, AV.1939.011.001.1-2 and AV.1939.011.001.2-2

From 1700 onwards mustard pots made their way into Antwerp kitchens. This example made of tin was suitable for everyday use. The silver version was kept for special dining occasions. The dispenser or pepper pot was also new at the time. By that time pepper had become a cheaper seasoning thanks to large scale imports and could be sprinkled quite generously. Over the course of the 18th century mustard and pepper pots were made as a matching pair.

5



Oil and vinegar set

Johannes Dionysius Volckerick
Antwerp and Liege
18th century
Silver and glass
MAS, AV.1939.011.002

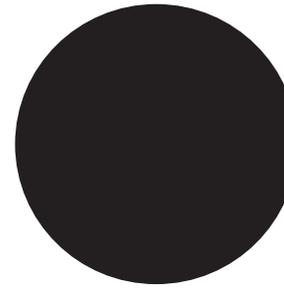
7



Soup terrine

Delft
18th century
Earthenware with tin glaze
MAS, AV.1938.014.008

9

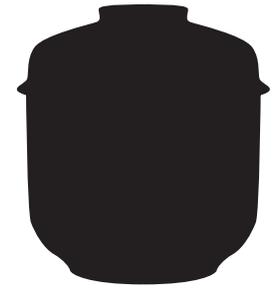


Cup and saucer in blue-white and brown

China
1723-1734 (period of emperor Yonghzheng)
Porcelain
MAS, AE.5706 and AE.5085

In the 17th and 18th centuries blue white porcelain was imported into Europe en masse from Canton. This cheaper porcelain belonged to the everyday dinner service used by the wealthy.

10



Ginger pot

China (probably period of emperor Yonghzheng)
1720-1760
Porcelain
MAS, AE.4982

Ginger from overseas was used to prepare sauces right from the Middle Ages. The spice was also famous for its medicinal properties.

6



Two candelabras

Antone van der Meersch
Oudenaarde
1774
Silver
MAS, AV.4682.1-2 and AV.4682.2-2

8

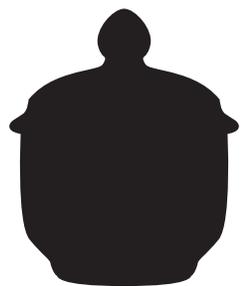


Cup and saucer decorated with flowers and gold

China
First half of the 18th century
Porcelain
MAS, AE.5007 and AE.5008

This decorated porcelain was both expensive and exclusive. It was traded in very small quantities in Europe

11



Sugar pot

China (probably period of emperor Yongzheng)
1720-1760
Porcelain
MAS, AE.4983

12



Bowl

China
1750
Porcelain (Chine de commande)
MAS, AE.5031

This porcelain was made in China for the European market. This particular drawing illustrates a verse of the song 'Jantje zag eens pruimen hangen' (Little John once saw plums hanging in the tree). It is based on a European print.

13



Bread basket

Switzerland
Second half of the 17th century
Copper
MAS, AV.1925.004.002

Copper items from the Alps, such as this bread basket, were very popular in the Netherlands.

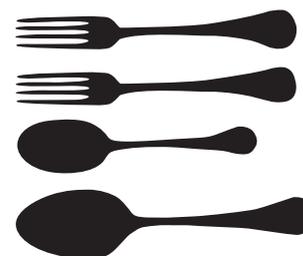
14



Two knives

Antwerp
18th century
Silver
MAS, AV.1978.003.13-18 and
AV.1978.003.14-18

15



Two forks and two spoons

Philippus J. De Clerq
Ghent
1780
Silver
Forks: MAS, AV.1957.012.010 and
AV.1957.012.009
Spoons: MAS, AV.1957.012.013 and
AV.1957.012.014

Forks became common from 1700 onwards. This is the point at which they were given 4 curved prongs. From around 1760 the fork and spoon were used as a pair. The knife then also started appearing among the elite's individual set of cutlery. Prior to this utensils were communal.

16



Cream spoon

Groningen
18th century
Silver
MAS, AV.2017

17



Sugar spoon

Amsterdam
1740-1770
Silver
MAS, AV.2018

Until round 1900 sugar was an expensive sweetener. It was used generously in tea, coffee and chocolate. The spoon was used to scoop up lumps of sugar.

CAFÉ SUISSE AND CUPERUS

Café Suisse opened its doors as a coffee house on the Groenplaats around 1800. In 1823 tea trader Klaas Jan Cuperus from Utrecht opened a coffee and tea house at the Suikerrui. At the same time he started a tea and coffee wholesale business. He was able to import quickly thanks to Antwerp's docks.

This family business then moved to the new Boerentoren in 1931. Since 2013 the *Cuperus* coffee bar has been situated at Sint-Katelijnevest.

SPECIALITY OF THE HOUSE

From a Cuperus brochure some time before 1931:

CHINESE TEA because of the "beneficial effect on the vital functions" and in particular: "'Keemuus' tea and *Ning Chow Kistocks* tea, which come from the northern provinces of China".

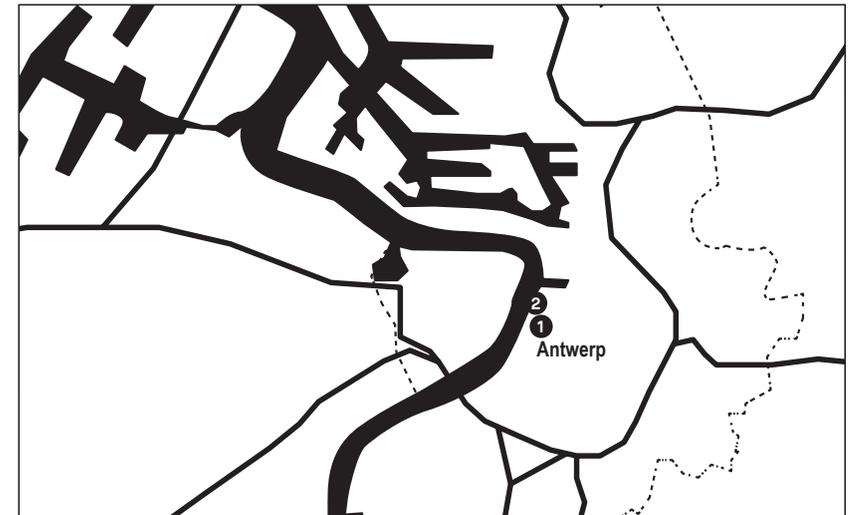
Special coffee "Mélange Cuperus", which we recommend in particular as "café-dessert"



NEW! THE COFFEE HOUSE

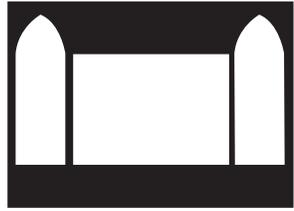
The first public coffee house was founded in 1628 in Venice, thanks to dealings with the Ottoman Empire. Paris and London were to follow. Coffee, tea and chocolate were enjoyed by the elite before that time among friends and family.

It was predominantly entrepreneurs from abroad who, with mixed results, opened up coffee houses in the cities of Flanders and Brabant from 1680. There were soon some to be found in Antwerp as well. These appealed to the male middle class. The men took a drink, discussed the latest news and did their business.



1. Café Suisse
2. Cuperus

1



**Café Suisse in Antwerp.
View of the façade and interior**

Antwerp
1874
Paper (reproduction)
MIAT, Gent, AF058

2

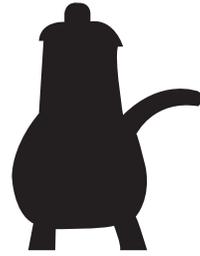


**Name plate from Cuperus
*Koffie en Thee***

Antwerp
Post 1931
Paper
Cuperus Collection, Antwerp

This name plate was hung in businesses selling the *Cuperus* range.

3



Chocolate jug

1750-1799
Earthenware and tin glaze
MAS, AV.1446.1-2

You needed to be able to stir hot drinking chocolate. That's why the 18th-century chocolate jugs had removable lids.

4



Coffee jug

1850
Copper
MAS, MFA.1964.076.1426.1-2

5



**Teapot decorated with a
bee pattern**

China
Circa 1750
Porcelain
MAS, AE.5106.1-2

6



**Tea box *Cuperus*, Canal au Sucre,
Antwerp**

Belgium or the Netherlands
1823-1900
Wood and paper
Cuperus Collection, Antwerp

7



**Brochures with a range of tea and
coffee from *Cuperus & Fils* and
pictures of the business in the
*Suikerrui***

Antwerp
Pre 1931
Paper
Cuperus Collection, Antwerp

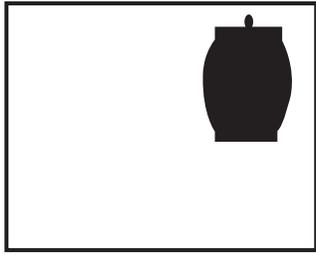
8



**Coffee bag from *Cuperus*
Coffee and tea caddy from
*Cuperus & Fils***

Antwerp
Post 1931
Paper
Cuperus Collection, Antwerp

9



Sign from *Cuperus Koffie en Thee*

Antwerp
Post 1931
Glass
Cuperus Collection, Antwerp

10



The Boerentoren in Antwerp

Postcard from ca. 1950
MAS, VM.2004.0784.001

or
Postcard from 1933
MAS, MF.1965.010.0324

These paper objects alternate, for reasons of conservation.

11



The tasting room at *Cuperus* in art-deco style, on the first floor of the **Boerentoren
Salon Japonais Cupérus in the **Boerentoren****

Ernest Thill; Montmorency
(publishers)
Brussels
Post 1931
Postcard (reproduction)
Antwerp City Archives,
PB#4681 and PB#4680

THE NEW MILK HOUSE

MILK FROM THE ZOO AND THE CASTLE

In 1898 Antwerp's Zoo opened a laiterie or melkerij (milk house). This was quite a fashion in Europe at the time. The Zoo went one step further and sold milk from its own cows. As well as selling it in the milk house, milk was also sold door-to-door in the city.

The park called Rivierenhof opened in 1921. This also had a milk house, situated in a wing of the former castle.

SPECIALITY OF THE HOUSE

"The milk from the cows at the Zoo is completely pure. As it is available immediately after milking it is highly recommended by doctors for those who are ill, and children being raised on a bottle....

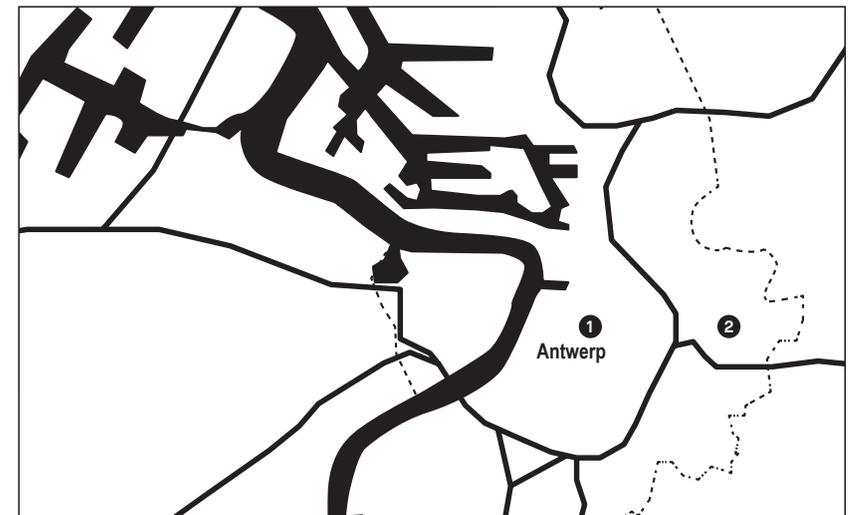
One may be rest assured that it contains no germs which could cause lump disease (tuberculosis)."



MILK HOUSE IN THE PARK

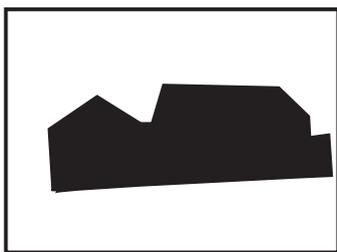
In the 19th century the city expanded fast, including to the previously green surroundings. Richer Antwerp residents had their concerns about the unhealthy city. They encouraged the city to buy up old castle domains. These so-called 'hoven van plaisantie' became public parks.

That's where the so-called milk houses came into existence. You were sure to be able to buy good milk there, which was neither diluted nor sour. Initially these were where women from the elite and middle class gathered. It was not done to visit cafés or restaurants on their own.



1. Melkerij (milk house) Zoo
2. Melkerij (milk house) van kasteel (of castle) Rivierenhof

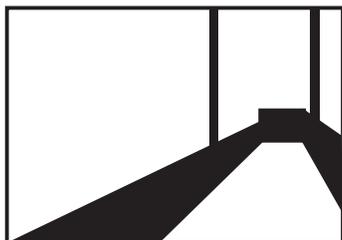
1



A summer's day at the milk house in the Rivierenhof Antwerp

1938
Photo on paper (reproduction)
Antwerp City Archives,
PHOTO-OF#14422

2



Cows at the Zoo's milk house Antwerp

1898-1930
Photo on paper (reproduction)
Antwerp City Archives, 1615#120

3



Milk jugs belonging to the Zoo's milk house Antwerp

1898-1930
Porcelain and metal
Antwerp Royal Zoology Society, Antwerp

The Zoo distributed its milk around the city in these milk jugs. City residents returned them after use.

4



Pictures taken inside and outside the Zoo's milk house Antwerp

1898-1930
Photo on paper (reproduction)
Antwerp City Archives, 1615#79,
1615#73, 257#21325, 257#21320 and
1615#150

- 1 The façade of the milk house.
- 2 The refectory at the milk house.
- 3 Milk was poured into porcelain milk jugs for distribution around town.
- 4 Milk jugs were put on the conveyor belt to be taken upstairs.
- 5 Horse and cart stand ready to distribute the milk jugs around the city.

5



Brochure from Antwerp's Zoo with pictures of La Nouvelle Laiterie

't Felt (printer), Antwerp Zoo (publisher)
1900-1901
Paper (reproduction)
Antwerp City Archives, 1000#990

6



Poster showing the price of milk at the Zoo.

Antwerp Zoo (publisher)
Ca. 1900
Paper (reproduction)
Antwerp City Archives, 1093#438

GRAND HOTEL WEBER

In 1900 Antwerp had around 8000 German inhabitants. Most of these were foreign goods' traders, but the Germans also opened French-style restaurants and hotels.

Nicolas Weber was one of them. In 1900 he built the impressive Grand Hotel Weber. Baedeker, the leading travel guide, praised this hotel for its grand restaurant. In this type of restaurants rich people enjoyed refined meals at separate tables.

A German bomb destroyed the hotel in 1944. On the corner where Hotel Weber stood before, the Antwerp Tower office building was erected in 1973.

SPECIALITIES

From a menu of hotel Weber of 1912:

- Huitres Impériales (oysters)
- Potage Marie Antoinette (a soup)
- Petite Croustade à la Carlton-hôtel (a pastry)
- Côtelettes de Turbot à l'Otero (turbot fish)
- Selle de Chevreuil à la Nemrod (deer)
- Asperges en branches (asparagus)
- Sauce Chantilly (a sauce)
- Séigné de Poularde à la Gastronom (chicken)
- Homards de Norvège (lobster)
- Sauce Vincent – Salade Prince-de-Galles (a sauce and salad)
- Glâce Barbarossa (ice cream)
- Friandises (sweets)



A NEW AXIS WITH ITS HOTELS AND RESTAURANTS

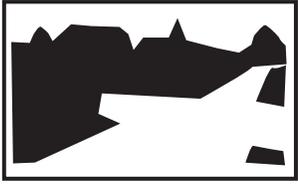
Creation of the Groenplaats during the time of Napoleon in 1804, and especially the construction of the new station a century later, moved Antwerp's heart in an easterly direction.

Around 1900 the axis Groenplaats – Meir – station was full of white classic-style buildings. These were very often hotels and restaurants, like Hotel Weber. This is where a skyscraper measuring 87 metres and with 25 floors was added in 1931: the 'Boerentoren'. This also housed a number of restaurants.



1. Grand Hotel Weber

1

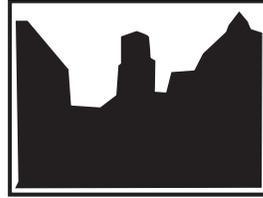


**The crossroads at De Keyserlei/
Frankrijklei with Grand Hotel Weber
in the middle**

Ernest Thill (publisher)
Antwerp
1900-1940
Postcard on paper (reproduction)
Antwerp City Archives, PB#1180

Left of the hotel is the opera building.
Behind to the right you can see the
Central Station.

2



**The Meir pointing towards
the Boerentoren**

Ernest Thill (publisher)
Antwerp
1933
Postcard on paper (reproduction)
MAS, MFA.1961.002.069

When it opened in 1931 the Boerentoren
was the highest skyscraper in Europe.
The Belgian Boerenbond (Farmers'
union) built the tower as an investment
and used it to house their own bank.
This explains the tower's name.

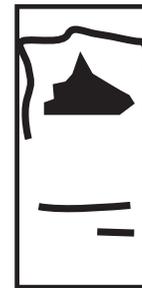
3



**Banquet Section Belge des Hoteliers
et Restaurateurs allemands**

Belgium
1912
Paper
Antwerp City Archives, 15#174

4



Brochure Grand Hotel Weber

Antwerp
1900-1940
Paper
Frans Lauwers Collection, Merksem

Just like other luxury hotels Grand Hotel
Weber also issued its own guide to
Antwerp. This shows the hotel's neo-
classic interior and modern kitchen, and
offers practical and cultural information
on the city.

5



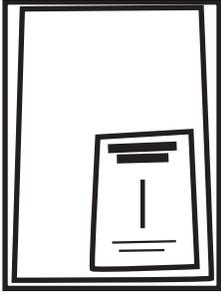
**Menu Torengebouw 16me étage
in the Boerentoren**

Belgium, 1933
MAS, A.22.112.D or MAS, A.22.112.B or
MAS, A.22.112.E

In 1931 the Boerentoren housed three
different dining areas: a restaurant in
the cellar, a coffee and tea house
Cuperus on the first floor, and restaurant
Torengebouw 16me étage on the six-
teenth floor.

*These paper objects alternate, for
reasons of conservation.*

6



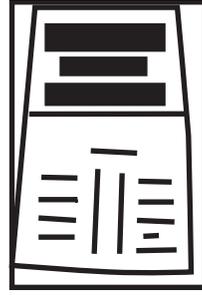
Menu in French

Banquet du Commerce d'Anvers marking the end of Dutch toll collection on the Scheldt, 1 August 1863
S. Mayer (printer)
MAS, VM.1993.034.094

or
Banquet annuel du Tribunal de commerce d' Anvers, in Hôtel du Grand Laboureur, 14 December 1895
Sauwen-Johotie (printer)
MAS, D.13.845.A

These paper objects alternate, for reasons of conservation

7



Dutch menu

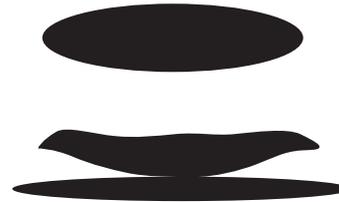
Banquet given by Antwerp to politician Victor Jacobs in the Koninklijke Harmonie, 4 February 1872
J. Daelemans (printer)
MAS, MFA.1963.026.439

or
Feast of Antwerp's Koninklijke Burgerkring, 22 December 1907
Mtin. Brouwers & Co (printer)
MAS, MFA.1959.117.053

A Flemish movement developed in Antwerp during the 19th century. This gave rise to typically French dishes on the menu being translated into Dutch. This was not seen anywhere else in Belgium.

These paper objects alternate, for reasons of conservation.

8



Oval serving dish and sauce jug with two spouts

Delheid Frères
Brussels
1937-1942
Silver and gilt
Smidt van Gelder Collection, Antwerp
Sm.3038.005 and Sm.3038.008

CHINESE RESTAURANT WAH KEL

THE OLDEST CHINESE RESTAURANT: WAH KEL

Wah Kel can be found in the Verversrui, which was Antwerp's most Chinese street until 1950. This restaurant probably opened in 1923. *Wah Kel* means 'Chinese people from overseas'. These were the first visitors. Meals were taken in the front room and at the back they gambled, playing the game *mahjong*.

In 1945 American soldiers came there to eat. Later, in order to attract the Belgians *Wah Kel* employed Belgian serving staff, gave diners cutlery and the menu was adapted to suit the Belgian palate.

SPECIALITY OF THE HOUSE

A dish invented by Chinese Americans and introduced in Antwerp by Chinese sailors:

Chop suey: bean sprouts in the wok

Fresh Chinese vegetable were not available in Europe before 1970. Antwerp's restaurants grew their own bean sprouts from soya beans.



FROM THE RED LIGHT DISTRICT TO CHINATOWN

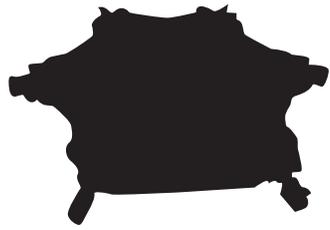
After 1800 accommodation for Scandinavian, German, English, Dutch and also Congolese and Chinese sailors could be seen in Antwerp. Chinese mariners had the greatest influence on local eating habits. The first Chinese hotels and restaurants could be found in the Red light district around 1920.

After 1945 Chinese pioneers and their families spread across Belgium. From 1974 a number of Antwerp's Chinese shops and restaurants became concentrated around the Van Wesenbekestraat. This area is now known as 'Chinatown'.



1. Restaurant Wah Kel
2. Chinatown Antwerpen

1



Lantern from restaurant Wah Kel

Eastern Artistical Lanterns of China King Palatial Styles (lantern company)
Hong Kong
1960s
Wood, glass and metal
MAS, MAS.0026.005

2



Sign at the entrance to the dragon room from restaurant China West

1950s
Wood
MAS, MAS.0029.003

The first Chinese restaurants looked rather exotic, featuring lots of red, and with peacock and dragon motifs. The menus and the cutlery were however adapted to Belgian habits.

3



Protective god

Statue of the god for the protection of traders Guan Yu
China
2000-2013
Metal and porcelain
MAS, MAS.0120

Chinese mariners and later restaurant owners in Antwerp came mainly from the South-Chinese province Canton. That's why you find the Cantonese god Guan Yu in most of Antwerp's Chinese restaurants.

Together with the other gods from Taoism, Buddhism and Confucianism, Guan Yu's role is to protect restaurants from evil spirits.

4



Box containing a game of mahjong from restaurant Wah Kel

Probably Hong Kong
Pre 1950
Bamboo, bone, wood and metal
MAS, MAS.0103.001

5



Business card from the restaurant Wah Kel

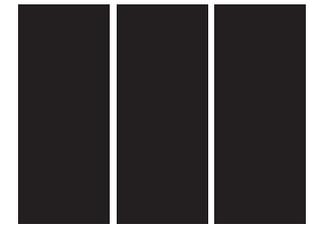
Ca. 1950
MAS, MAS.0026.010

or
Menu from the restaurant Wah Kel

Belgium
1956
MAS, MAS.0026.001

These paper objects alternate, for reasons of conservation.

6



Menu from restaurant Wah Kel

Belgium
1956
Paper
MAS, MAS.0103.002

On the menu at *Wah Kel* you could find dishes created by Chinese migrants, such as chop suey and chicken curry, however you could also find a European dish such as bacon and eggs.

These paper objects alternate, for reasons of conservation.

7



Knife, fork and flat plate, marked with 'Wah Kel'

Belgium, ca. 1950
Metal (cutlery) and porcelain (plate)
MAS, MAS.0026.002.1-2, MAS.0026.002.2-2 and MAS.0103.003

3

8



Restaurant owner Chi Yu, a Chinese member of staff and the Belgian serving staff in restaurant *Wah Kel*

Antwerp
Ca. 1950
Photo on paper (reproduction)
Yu-Begier family collection,
Antwerp

9



English menu from *Cheng Kee*

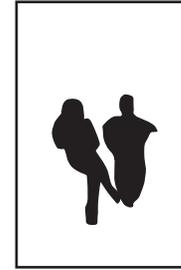
Antwerp
1930-1960
Paper
MAS, MAS.0112.001

or
Chinese landscape in carved wood

Hong Kong
1950-1960
Wood, glass, paper and cork
MAS, MAS.0121

These paper objects alternate, for reasons of conservation.

10

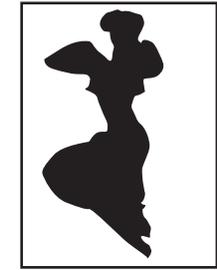


Two women in front of café *Cheng Kee*
Portrait of Jannie in café *Cheng Kee*

Antwerp, 1930-1950
Photos on paper (reproduction)
MAS, MAS.0112.007 and
MAS.0112.00

Until around 1960 one of *Wah Kel's* neighbours was the café *Cheng Kee*. This is where girls were 'available', as was the case in many cafés around the Schipperskwartier.

11



Calendar from café *Cheng Kee*

1957
MAS, MAS.0112.003

or
Business card from the café *Cheng Kee*
Ca. 1950
MAS, MAS.0112.002

These paper objects alternate, for reasons of conservation.

CANTEEN 110

One canteen still stands, number 110, at Quay 110. The number of canteens diminished from the 1960s on, because the working conditions of dock workers improved and because dock workers started to transport themselves by car in the port area. Canteen 110 no longer caters just for dock workers. Their bosses and other businessmen equally enjoy the place and its simple-hearted menu.

SPECIALITY OF THE HOUSE

Till today in the 110

"Soup"

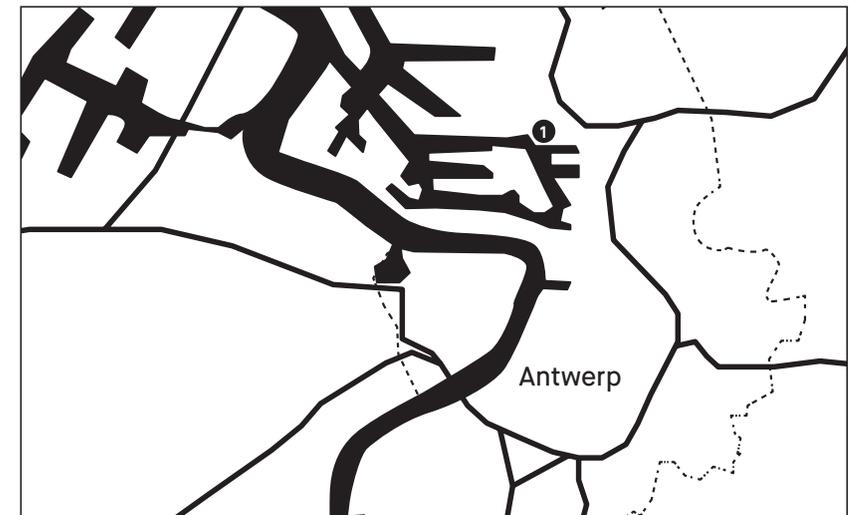
"Omelette with bacon"



CANTEENS FOR DOCK WORKERS

With the extension to the docks in the 19th century a lot of dock workers came to work for warehousing companies. These took charge of organising the transshipment of goods. Dock workers were recruited as day labour in the dock's pubs and also received their wages there. These were often paid in the form of gin. Their work was poorly paid and their families often went hungry.

From 1873 canteens were opened, in response to the hunger, and more importantly to try and prevent alcohol abuse. However, the pubs would remain popular for a long time to come and the canteens would serve a lot of alcohol too.



1. Gaarkeuken (canteen) 110

1



Mme Irma

Sign of a bar
Belgium
Pre 1953
Glass, paper and wooden frame
MAS, AF.01295

or

Advertisement showing a jug of Seef beer, other jugs, cigars and games

Probably Antwerp and surroundings
Pre 1935
Wood,
MAS, AF.01250

'Seef' and 'Garsten' were both types of beer. 'De groote borrel' is a glass of gin, a drink that was particularly popular among dock workers.

These objects alternate, for reasons of conservation.

2

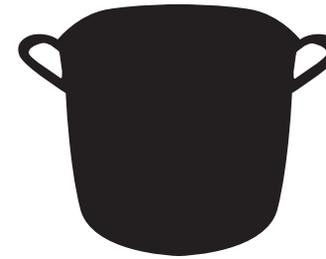


Canteens and dockworkers

Antwerp
Ca. 1900-1930
MAS, VM.4101-735, MAS, AS.1975.010,
Antwerp City Archives FOTO-GF #161,
FOTO-OF#1961,
PB # 4550; Collection Frans
Lauwers, Merksem

- 1 Port scenes, mealtime, 1903
- 2 The pub of the 'Kooldrager' and 'Buildrager' warehousing companies in the Sint Pietersvliet, ca. 1900
- 3 Facade of the canteen in the Londenstraat, founded in 1908
- 4 Interior of the canteen in the Londenstraat
- 5 Facade of canteen 110, founded in 1907
- 6 Kitchen personnel of a canteen near the Kattendijkdok or Houtdok, ca. 1920

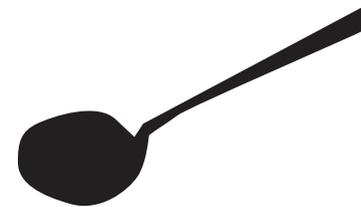
3



Orange cooking pot

20th century
Metal and enamel
MAS, VM.1991.059.010

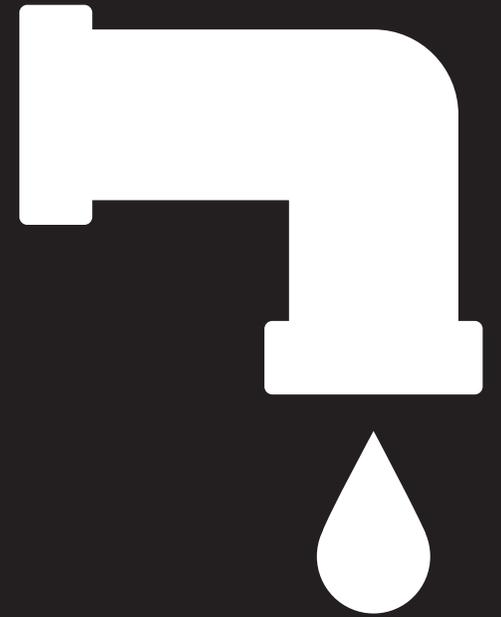
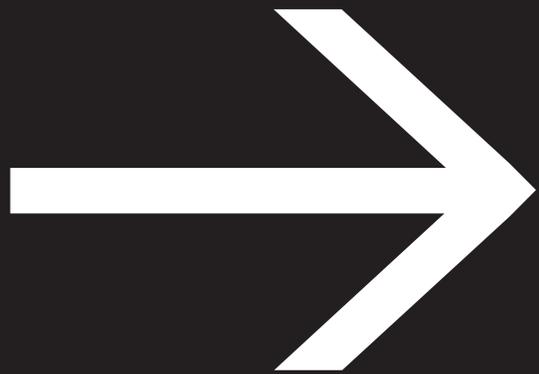
4



Ladles

Pre 1960
Tin
MAS, AF.05749, AF.05767, AF.08402 and
VM.1975.036.002

3



OUT
OF THE
CITY



Where there's food there's waste. Waste comes from packaging, food preparation, utensils and everything else involved. There's also human waste, namely urine and faeces. The mountains of waste are quite a challenge for a heavily populated city like Antwerp.

Until the early 20th century Antwerp recycled most of its household and human waste. City waste was sold as fertiliser for use in the countryside. Waste from the food industry was also reused.

This trade in fertiliser ceased shortly after 1900. Human waste became too diluted once flushing toilets became popular. Also an increase in packaging, now including plastic, prevented household waste from being used as fertiliser. Farmers no longer had any use for the city's waste.

Recycling has gained in importance, also in Antwerp. Packaging is being recycled or converted into energy. Meanwhile the city of Antwerp continues to consume enormous quantities of food, producing equally large amounts of waste compared to other, poorer cities.

Our packaging is recycled. Are we once again to see human waste being reused, for example in agriculture?

FROM THE CITY TO THE COUNTRYSIDE

From the 15th century onwards those in charge began organising for waste to be collected in the heavily populated area of Antwerp. Waste was collected and sold to farmers until the early 20th century.

During that time the city issued hundreds of orders not to dump rubbish in the streets and in the city's canals. Local services came to keep Antwerp clean. The chief street sweeper or so-called 'moosmeier' and his assistant street sweepers gathered up street and household waste. The sewage collector and his assistants collected sewage from pits and barrels.

This was then all taken off to the countryside. Such intensive use of city waste in agriculture generated interest abroad, but was not unique to Antwerp. China had a similar tradition.

From the early 20th century city waste contained too much metal, paper and plastic. It was no longer suitable as a fertiliser and household waste dumps were created. Also, diluted human waste from flushing toilets was no longer of interest to the farmers. From 1898 toilets were allowed to discharge into the city's canals, ending up in the river Scheldt. Farmers used artificial fertiliser from then on.



1

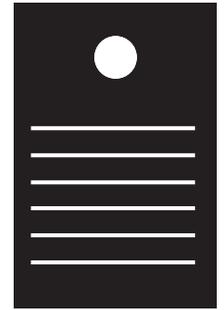


Van schade by uytworpinghe (Dangerous dumping)

Jan Bathen and Steven Wouters
Antwerp
1561
Paper (reproduction)
Print taken from: De Damhoudere, Joost, Practijke ende handtboeck in criminele saken verciert met sommighe schoone figuren ende beelden totter materien dienende..., Antwerp, 1561.
Hendrik Conscience Heritage Library, Antwerp, E 62067 [C2-551 e]

The print portrays a decree:
"Een schadelijcke uyt-worpinghe, is altijd te imputeren den ghenen, uyt wiens venster het gheworpen was."
("Dangerous dumping always ends up back with the person whose window it was dumped from.")

2

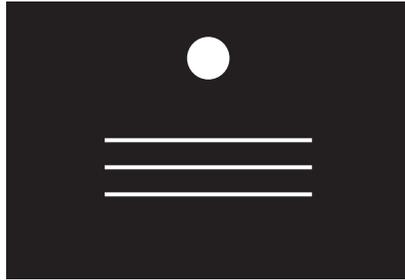


Decree for the moosmeier, chief of the street sweepers

Privilegieboek 1489-1539, film 147
Antwerp
1530
Parchment (reproduction)
Antwerp City Archives, PK#914

"As the streets are very dirty, the air is bad and there's a risk of disease it is recommended that rubbish, mud and the like should be removed from the streets."

3



Sewage fraud

City decree with regard to the clearing of sewage or human waste
Philip Van Valckenissen (author),
Balthasar II Moretus (publisher)
Antwerp
2 June 1633
Paper (reproduction)
Plantin-Moretus Museum |
Prentenkabinet (Print Room), Antwerp,
A1843/IV:853

This decree states: there is considerable harm in dumping sewage, such as the stench, infection and economic damage for those charged with collecting sewage... These are the only persons authorised to collect waste. They are required to take the sewage to Sint-Jansvliet on carts, where it is immediately dumped onto a ship. No sewage should be spilled or dumped anywhere along the way.

Those who have a garden at the back of their house may store their sewage there. Anyone violating this decree shall be fined.

4



New year's greetings from the night shift

Antwerp
19th century, paper
MAS, VM.1993.041.015

These new year's greetings are a unique testimony from the sewage collectors, a job with little prestige. They were forced to work at night. This kept the stink in the city to a minimum.

This object in paper and the reproduction alternate, for reasons of conservation.

5



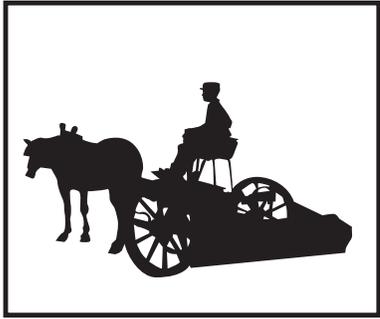
Cleaning the city

Anvers, Le Corps du Balais (the street sweepers)
Antwerp
Ca. 1900
Postcard on paper (reproduction)
Frans Lauwers Collection, Merksem

Until 1862 the moosmeier, chief of the cleaners, and the sewage collector worked in private businesses. Later, together with their staff, they became the city's civil servants.

Until around 1900 the city of Antwerp considered it normal to sell the city's waste for agriculture purposes. They utilised the latest machines to collect street waste and sewage.

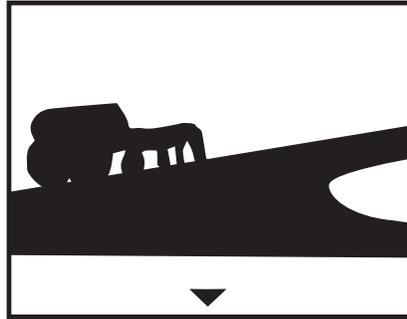
6



A horse-drawn street sweeping machine

Antwerp
1869
Monochrome collodion positive
(reproduction)
Antwerp City Archives,
PHOTO #63224

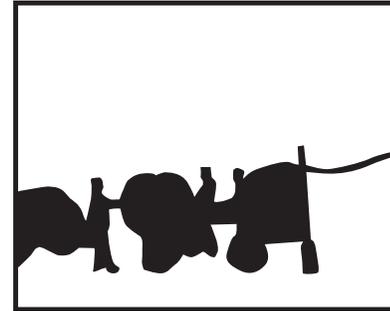
7



Daytime cleaning with a Talard steam pump

Egide Linnig
Antwerp
1883
Monochrome collodion positive
(reproduction)
Antwerp City Archives,
PHOTO-GF #1521

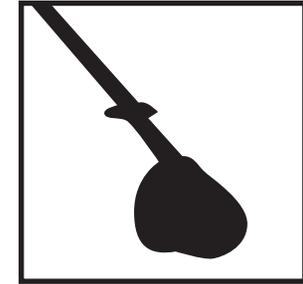
8



Nighttime cleaning with a Düden pump

Antwerp
1872
Monochrome collodion positive
(reproduction)
Antwerp City Archives,
PHOTO #63231

9

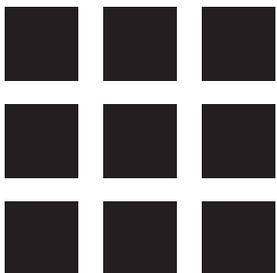


Beerloet

Flanders
1930-1950
Wood and iron
Groentemuseum GROM,
Sint-Katelijne-Waver

Nighttime cleaners removed the city's waste from pits using a so-called 'beerloet' or bucket stick. Farmers in the countryside used a similar bucket stick to scoop sewage out of a pit or barrel.

10

**Game: find the urinal**

Images of Antwerp urinals, 1850–2015
Antwerp City Archives and private
collections

Following the examples of London, Paris
and other European cities, Antwerp also
prohibited urinating in public and built
urinals. The aim was to rid the city of the
stench of urine. It was never a complete
success. The urinals were placed as
subtly as possible.

Even these days Antwerp's urinals are
placed out of sight. Recently Antwerp's
public offices have also made their toi-
lets available to those passing by.

Try and find the urinals!

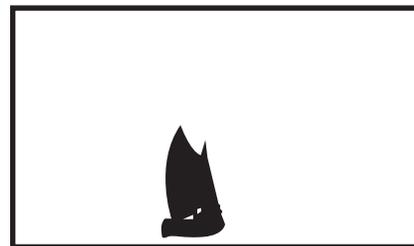
11

**Model of the sewage ship *Caroline***

Antwerp
Prior to 1969
Wood, metal, textile, glass and plastic
MAS, AS.1969.009

The sewage ship's cabin was built par-
ticularly high up. In this way the stench
from the hold was prevented from
reaching it.

12

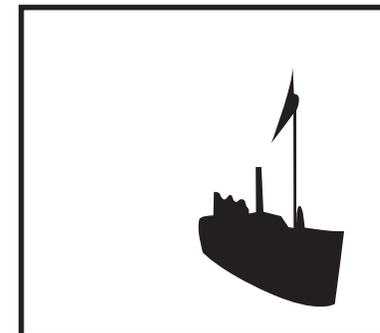
**Antwerp-Baasrode**

River landscape around Baasrode
Pieter Bruegel I
Ca. 1555
Paper (reproduction)
Staatliche Museen zu Berlin,
Kupferstichkabinett (Museum of Prints
and Drawings), Berlin, KdZ 5763

Halfway between Antwerp and Ghent
was the village of Baasrode, based on
the river Scheldt. Ships could get there
from Antwerp in one go when the tide
was right. This meant that Baasrode was
a lively trading village in the Middle
Ages. This may explain Bruegel's inter-
est in this particular landscape and his
drawing from 1556. He was working in
Antwerp at the time.

Around this time Baasrode's importance
as a trading centre declined, favouring
the neighbouring town of Dendermonde.
It did however remain a hub in the sew-
age trade, until the early 20th century.

13

**The quay where sludge from the
city's drains was loaded onto barges**

Egide Linnig
Antwerp, ca. 1881
Photo on paper
MAS, AS.1942.004.002

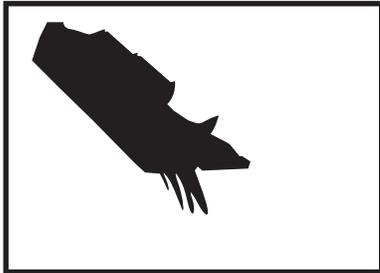
or

**Sewage ship belonging to the
department of public hygiene**

Egide Linnig
Antwerp, ca. 1881
Photo on paper
MAS, AS.1942.004.001

*These paper objects alternate, for
reasons of conservation.*

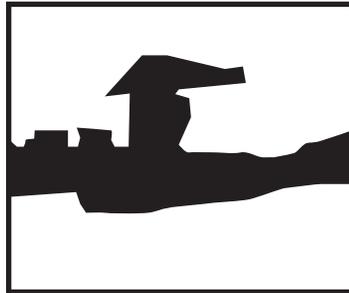
14



Household rubbish trucks dumping their load

Frans Claes
 Antwerp
 1936
 Monochrome collodion positive
 (reproduction)
 Antwerp City Archives, PHOTO #48439

15



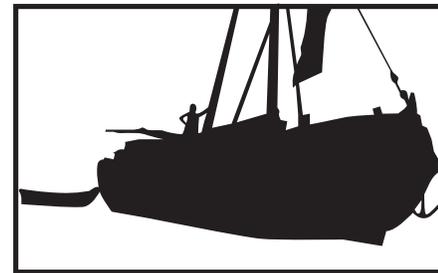
Worthless city waste

Unloading Antwerp's household waste
 in Battel near Mechelen
 Battel
 1928
 Photo on paper (reproduction)
 Antwerp City Archives, PHOTO #63287

From 1928 Antwerp's household waste was transported to Battel near Mechelen as landfill. Twenty years later the banks of the river Scheldt were reinforced using rubbish from the city of Antwerp. As from the 1960s the city managed a number of dumps around Antwerp.

In 1975 an incinerator was built, in collaboration with neighbouring communities in Wilrijk. At the time, generating electricity from burning rubbish was not considered profitable. These days it's a priority for this kind of oven.

16



Sewage and sewers in the Scheldt

Dumping sewage in the
 Scheldt to the north of Antwerp
 Antwerp
 The 1950s
 photo on paper (reproduction)
 Rijn- en Binnenvaartmuseum
 (A. Verdoren), Antwerp

In the 1920s Antwerp found it increasingly challenging to sell its sewage to the countryside. Unsold sewage was dumped in the Scheldt at Kallo, to the north of the city. It was not allowed any closer to the city than that.

The Scheldt also became polluted because, until 1995, Antwerp's sewers discharged directly into the river. It was then that Aquafin began purifying water from the sewers. Now, once again, the water in the Scheldt is sufficiently clean for fish to survive.

17



Importing fertiliser

Nitrate de soude du Chili, le meilleur engrais azoté: elle en a mangé du nitrate, celle-ci! (Sodium nitrate from Chili, the best fertiliser: this root here has definitely taken in nitrate!)
 Vogels (publisher)
 Brussels
 Prior to 1919
 Paper
 Library, University of Ghent, BIB.
 AFF.C.000161

After 1900 Flanders discovered chemical artificial fertiliser. At the time farmers were also buying natural fertiliser from abroad.

Sodium nitrate is one such natural fertiliser in infinite supply. It comes from the South American mines. It was, and still is, imported via Antwerp's docks. As is guano, the manure from South American sea birds.

THE STINKING CITY

In the Middle Ages the city of Antwerp was full of canals. This is where people dumped their waste, which made the water stink most terribly. As from the 17th century this was considered to cause diseases, such as cholera. The city's waterways were gradually closed off and hidden away.

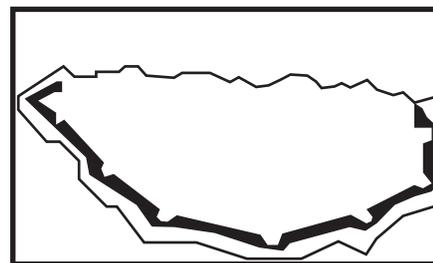
Some canals and fleets of the river Scheldt were traditionally used to transport goods and carry away rain and waste water. Others were used as city boundaries. As the city expanded these canals became part of the city. Although it was prohibited, those living in Antwerp emptied their toilets into these canals.

Human waste, offal, manure from the chickens and pigs running around, horse manure, general rubbish... it all polluted the city's canals. In Antwerp tidal activity in the river Scheldt only served to make the stench worse. At low tide the canals were transformed into mud-filled sewers.

By 1900 Antwerp's water flowed underground. The pollution, which then became invisible, continued for an entire century. In fact, right up until Aquafin began purifying Antwerp's sewage in 1995.



18



Antwerp's waterways

Map of the city of Antwerp and the Citadel

Joris Hoefnagel (designer), Johannes Janssonius (publisher), Antwerp 1657

Paper (modern print)

Plantin-Moretus Museum |

Prentenkabinet (Print Room), Antwerp, PK.OP.20516

This bird's eye view shows the 16th-century ramparts and the military citadel on the left, surrounded by the waterways. There is a remarkable view of the Scheldt, with ships portrayed in great detail. There are also ships in the 'vlieten' or fleets.

Some of the 'ruien' or canals have already been vaulted. Others are still clearly visible. The canal called the Herentalse Vaart runs from the surrounding countryside into the city. This canal brought fresh water from the river Schijn to Antwerp right from the year 1490.

19



View of Antwerp's Borggracht

Hendrik Frans de Cort
Antwerp, 1788

Watercolour on paper (reproduction)

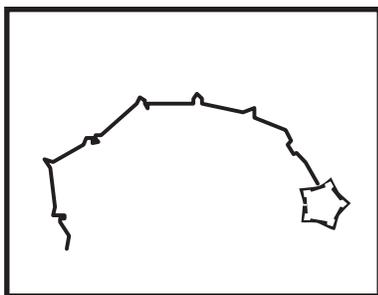
Plantin-Moretus Museum |

Prentenkabinet (Print Room), Antwerp, PK.OS.0189.005

Dating back to the Middle Ages, the Burchgracht was among the ruins still remaining in the late 18th century. De Cort also included much detail in his drawing, including, on the left, the toilet cubicle discharging directly into the canal.

20

21



Clean water to combat the stench

Canal clearance plan (3) with map (4) to rid Antwerp of “the pestilent and unhealthy air rising from the filthy rotten stinking canals”

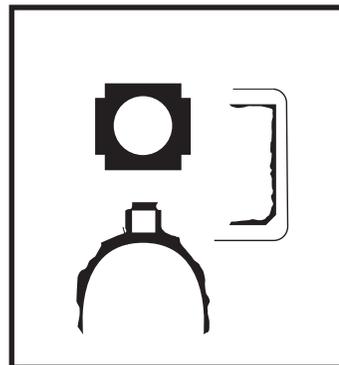
Michael Florentius Van Langren
Antwerp
1661

Paper (reproduction)
Plantin-Moretus Museum |
Prentenkabinet (Print Room), Antwerp,
R24.24

From 1490 fresh drinking water was brought to the city, from the river Schijn, along the Herentalse Vaart (Herentals canal). In 1661 Michael Florentius Van Langren proposed that the city used clean water to flush out the city canals.

The city showed no interest. It continued to clean the canals using water from the Scheldt. At the same time those living beside the canals were encouraged to cover up the stinking canals themselves.

22



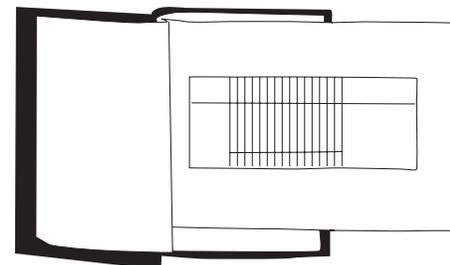
Ventilation chimneys to combat the stench

Map and sketch of the canal’s ventilation chimneys
City of Antwerp Public Works, Highways department
Antwerp
1862-1892
Paper (reproduction)
Antwerp City Archives, MA#77452

The canals, although nearly entirely covered by the 19th century, continued to stink. That’s why the city built high ventilation chimneys at strategic points, to carry away bad odours. Later gas burners were added underneath, to reduce the smell before it left the chimney.

Until the end of the century people considered the bad odours or ‘miasma’ to be responsible for the spread of disease. These were thought to be behind the cholera epidemics. Until it was realised that bacteria in the dirty water were the cause.

23



Cholera in Antwerp

Ville d’Anvers, Statistique sur le choléra présentée par Mr. le Bourgmestre (City of Antwerp, Cholera statistics presented by the Mayor)
City of Antwerp
Antwerp
15 December 1849
Excerpt from a book (reproduction)
University Library, University of Antwerp,
UA-OW-B-79440

The number of deaths caused by cholera between 29 October 1848 and 6 November 1849. Most casualties died in hospital and in the poorest districts. Victims were predominantly seafarers and transit migrants.

24



Patron saint of cholera

Statue of Saint Rochus with angel and dog
Southern Netherlands
18th century
Wood and glass
MAS, VM.2004.0857.001.A

Between the years 1832 and 1892 Antwerp was hit five times by a cholera epidemic. Each epidemic caused hundreds of deaths. In 1866 numbers even reached 2,961.

No efficient cure was found to this disease affecting the bowels. That’s why people turned to Saint Rochus, who was also worshipped in the past with regard to the plague.

25



Disappearance of the 'vlieten' or fleets

Hugo Piéron-Loodts

Antwerp

Ca. 1880

Photo

MAS, AS.1934.006.021.1-4 (Koolvliet) or

MAS, AS.1934.006.021.4-4

(Sint-Jansvliet)

Most canals and fleets had already gone underground by 1880. The Koolvliet, Sint-Pietersvliet, Sint-Jansvliet and Brouwersvliet were the last fleets to remain uncovered. They disappeared shortly after 1880 when the quays of the Scheldt were straightened.

These paper objects alternate, for reasons of conservation.

26



The canals, covered past

Eli Verheyen

Antwerpen

2015

Digital photo

©Eli Verheyen for Karel de Grote

Hogeschool

Suikerrui at the Grote Markt (left), canal underneath the Wijngaardstraat (right)

27



Letters of complaint from city residents

Letters of complaint from city residents about the stench, excrement and rubbish in canals and fleets

Antwerp

July 2, 1866

July 9, 1870

Antwerp City Archives, MA#65732

The stench is the cause of disease. This is a striking point raised by complainants.

FUTURE

THE FUTURE

Where will our food come from in the future?

In 2050 70% of the world's population will be living in cities. They will all have to be fed. Will we be producing vegetables and insects in large scale high-tech laboratories in the city? Will we ourselves or others provide our food? Or will everything be different? Discover three possible scenarios for the future.

Population is increasing worldwide and ecological crises are threatening our food systems. Imagine robots being responsible for the food supply in our cities. And that we'll use unprecedented transport technologies.

Or imagine that the current system of large companies transforms itself into smaller sustainable networks. With citizens who manage the food chain themselves. What if, on the basis of an environmental conscience, everyone chooses to engage in urban farming in the neighbourhood?

Or rather: what if the world of tomorrow will be nothing like ours? If we create new forms of life thanks to revolutions in biology? And we can get our food from other planets?

Colophon

Concept and realisation

Chief Curator Leen Beyers

In collaboration with the MAS team and the colleagues of the city of Antwerp

Coordination by director Marieke van Bommel

Lenders

Belgium

APD Museum voor Edelsmeedkunst, Juwelen en Diamant, Antwerpen

Archeologische Dienst Waasland, Sint-Niklaas

Bibliotheek van het Ruusbroecgenootschap, Antwerpen

Centraal Depot Musea, Antwerpen

Collectie Smidt Van Gelder, Antwerpen

Cuperus, Deurne-Antwerpen

Design museum, Gent

Erfgoedbibliotheek Hendrik Conscience, Antwerpen

FX de Beukelaer, Antwerpen

Gemeentebestuur Temse

Groentemuseum - 't grom, Sint-Katelijne-Waver

PolderMAS, Doel-Beveren

KBC Bank NV, Rockoxhuis, Antwerpen

Kerkfabriek Sint-Paulus, Antwerpen

Koninklijk Museum voor Schone Kunsten, Antwerpen

Koninklijke Kring voor Heemkunde, Merksem

Koninklijke Maatschappij voor Dierkunde, Antwerpen

Koninklijke Musea voor Schone Kunsten van België, Brussel

Letterenhuis, Antwerpen

Katoen Natie, Maritiem & Logistiek Erfgoed, Antwerpen

Musea en Erfgoed Mechelen

Museum Maagdenhuis, Antwerpen

Museum Mayer van den Bergh, Antwerpen

Museum Plantin-Moretus, Antwerpen

Museum voor Schone Kunsten, Gent

NAVIGO- Nationaal Visserijmuseum, Oostduinkerke

Onroerend Erfgoed | Archeologie, Antwerpen

Poldermuseum, Lillo-Antwerpen

Private collection Dimitri Parein, Berchem-Antwerpen

Private collection Frans Lauwers, Merksem-Antwerpen

Private collection, Gent
Private collection Guido Roels, Brecht
Private collection, Berchem-Antwerpen
Private collection Ivan Derycke, Borgerhout-Antwerpen
Private collection Marcel Van de Vloed, Merksem-Antwerpen
Private collection Patrick Goossens, Antwerpen
Rubenshuis, Antwerpen
Stadsarchief, Antwerpen
Studio Wim Delvoye, Gentbrugge
The Phoebus Foundation, Antwerpen
Turninum Volksmuseum, Deurne-Antwerpen
Universiteitsbibliotheek Antwerpen
Universiteitsbibliotheek Gent

Denmark

RRover ApS, Kopenhagen

France

Musée des Beaux-Arts de Valenciennes

The Netherlands

Museum Boijmans van Beuningen, Rotterdam
Museum Vlaardingen
Nationaal Museum van Wereldculturen, Leiden
Nature Next Network, Amsterdam
Pelican Rouge Coffee Roasters BV, Dordrecht
Rijksmuseum, Amsterdam

Spain

Concepts and Ideas for Commercial Purposes S.L., Barcelona

Taiwan

Private collection Paul Gong, Taipei

United Kingdom

The National Gallery, Londen

Switzerland

Private collection

Design and construction

Jasper Stevens, FELT, scenography
Chris Pype, light design
3Cs, construction
Tempora, multimedia
Lava, graphic design
Duall, visitors guide
Maison Caro, experience design
Pantopicon, future greenhouse

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Leen Beyers en Ilja van Damme, red. *Antwerpen à la carte. Eten en de stad, van de middeleeuwen tot vandaag.* BAI, Anvers, 2016.
Leen Beyers and Ilja Van Damme, red. *Antwerp à la carte. On cities and food.* BAI, Anvers, 2016.

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