

Zeitschrift: Swiss review : the magazine for the Swiss abroad
Herausgeber: Organisation of the Swiss Abroad
Band: 44 (2017)
Heft: 4

Rubrik: Images : food through the ages

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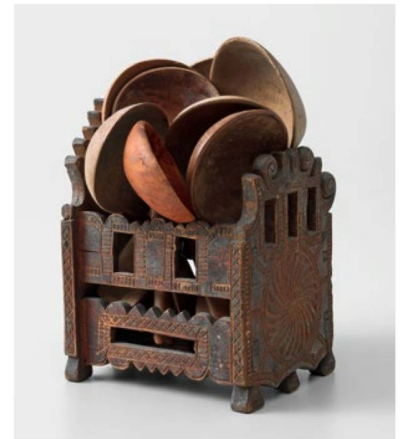
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Food through the ages

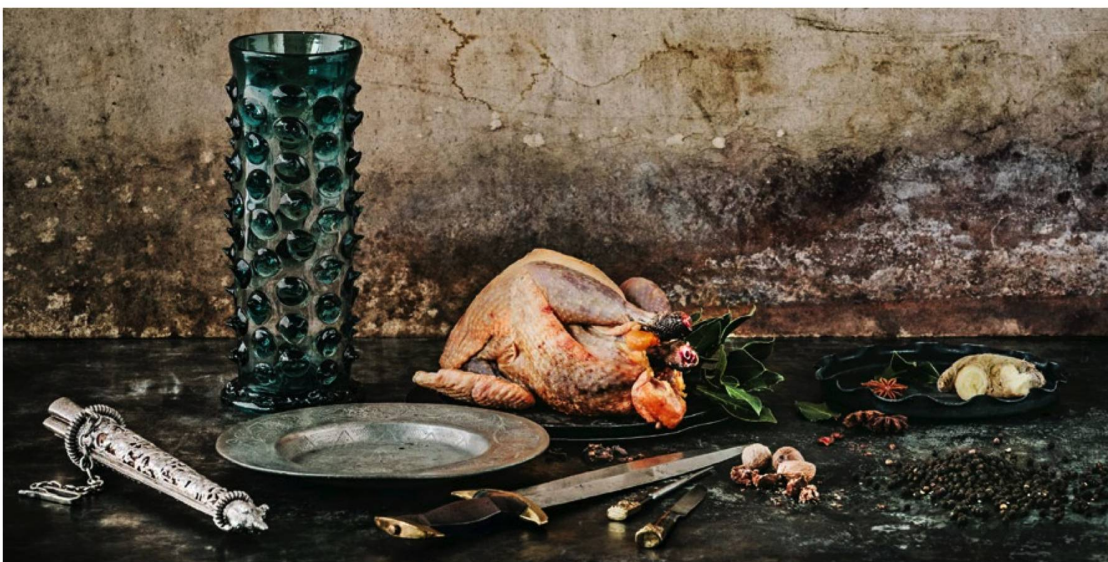
The “What does Switzerland eat?” exhibition provides a glimpse into the saucepans of Swiss people. On display in Schwyz, it highlights the many facets of our cuisine, past and present. It focuses on the nation’s culinary heritage – famous classic dishes but also lesser known specialities, such as “Gumpesel” sausages from Meiringen.

“What does Switzerland eat?” – an exhibition at the Forum of Swiss History Schwyz. Until 1 October 2017.
www.nationalmuseum.ch/e/schwyz

Ladle holders were once commonplace, like this wooden one from the 18th century.



A slideshow provides an insight into the past: The typical menu of Swiss farmers in the 15th and 16th centuries consisted mainly of oats, whey cheese and dried pears ...



... while wealthy citizens enjoyed pheasant with bay leaves, ginger, peppers, nutmeg and cloves.



The exhibition also addresses the issues of hunger and excess.



Elegant silverware from around 1790, found in the kitchens of the upper echelons of society.

This is what a pressure cooker looked like 60 years ago: a metal pot from the Frauenfeld-based manufacturer Sigg.



This is what our food of the future may look like: insects on a skewer, laboratory-produced meat and micro-leaves.



Photos © Swiss National Museum