

One more?" Why is the Czech Republic a beer nation? Traditional cuisine and Czech eating customs.

5HD280 From Kafka to Havel

Lecture 9



EVROPSKÁ UNIE
Evropské strukturální a investiční fondy
Operační program Výzkum, vývoj a vzdělávání



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY

Beer nation



Why beer?

- Better climate conditions for inputs (hop and wheat)
 - Beer was available to the wider part of population
- Wine was matter of class – aristocracy and the court



History of Beer Brewing

- First record 998
 - Ban of making beer during ordination of bishop Adalbert
- Beer brewing in Czech lands is probably of German origin



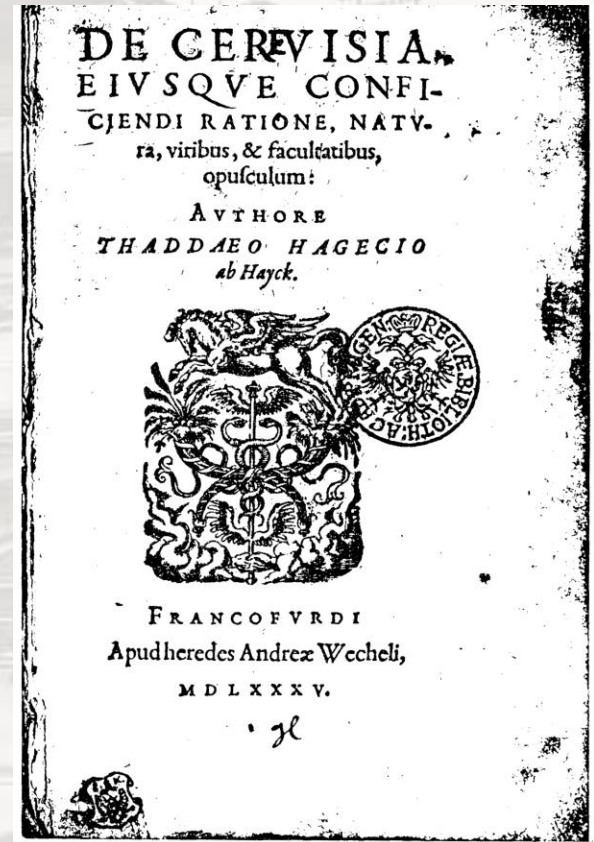
History of Beer Brewing

- During 13th and 14th century the right to make beer is monopolized by royal cities and monasteries
- Since the end of 14th century disputes on that monopoly
- Since 1517 all three estates could be involved in beer brewing
- After battle of White Mountain decrease of the importance of cities breweries

History of Beer Brewing



- 1585 Thaddeo Hagecio from Hayek described procedure of beer brewing



History of Beer Brewing



In 18th century

- Technological progress in making beer
- New devices
- Preferring of malt from barley
- Beginings of teachanig of beer brewing (Brno)

Brewery in Pilsen



- 1839 establishing City brewery
- 1842 invitation of Joseph Groll, brewer from Bavaria
- October 1842 new type of beer
- Pilsner Urquell
 - Based on Bavarian type but Czech inputs were used
 - Bottom fermented light lager beer

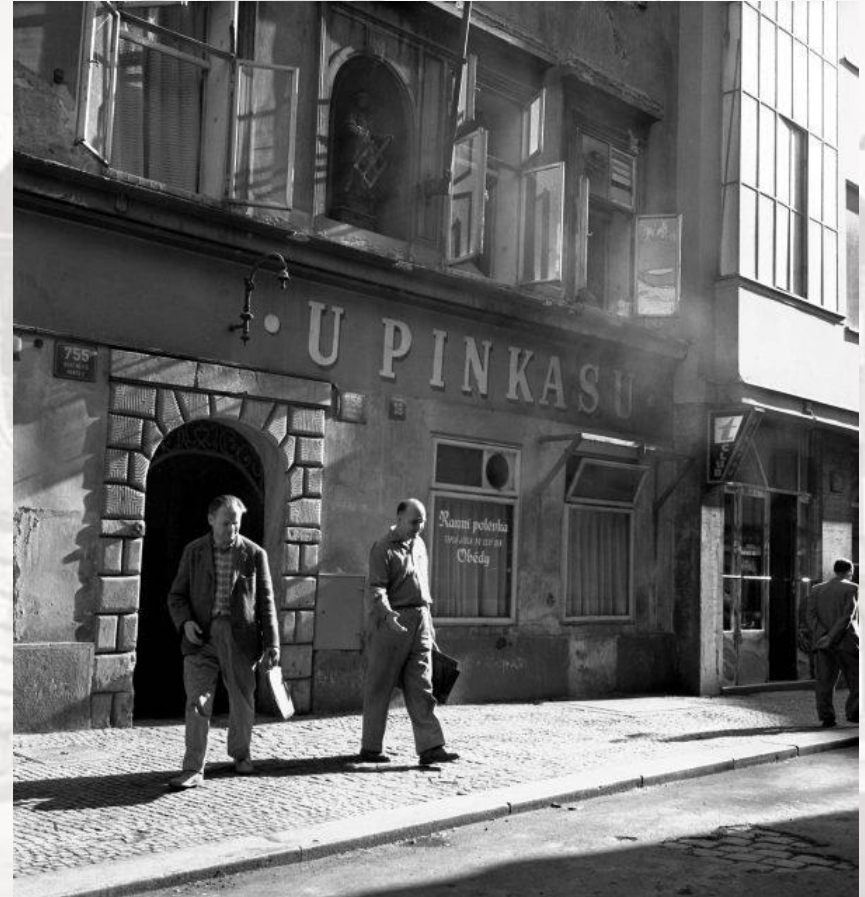
Brewery in Pilsen



Joseph Groll (1813–1887)

Brewery in Pilsen

- Rapid expansion thanks to high demand for new type of beer
 - Prague
 - Vienna



Pub U Pinkasů, Prague

Expansion of Beer Industry



- Since mid 19th century
- Transition to bottom fermentation
- In 1869 creating of competitive environment by relaxing outdated regulations
- Factors of success
 - Optimal conditions for cultivation of hops and barley
 - Development of machinery oriented towards the production of devices for breweries
 - Education system of brewers and other experts

Expansion of Beer Industry



- Since mid 19th century process of concentration
- Fueled by economic cycles and tight competition
- Number of breweries:
 - 1835 1087
 - 1900 864

Other Breweries

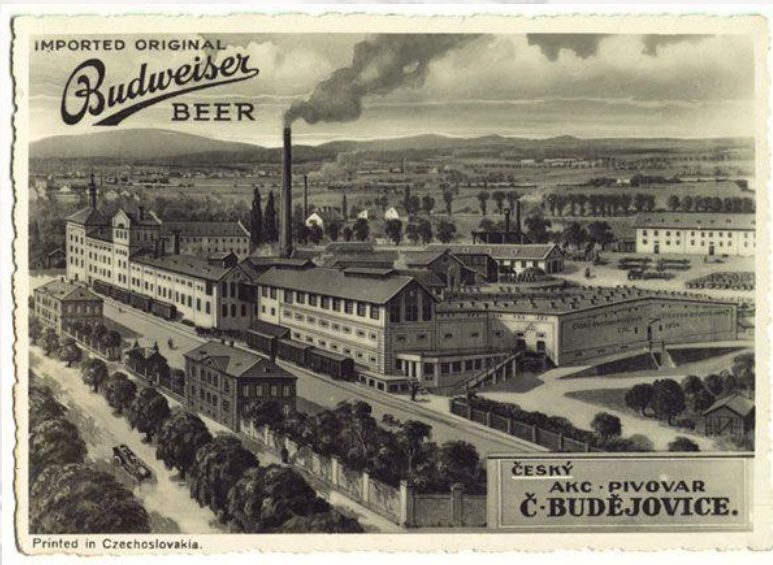


- Gambrinus in Pilsen
 - Since 1869 as joint-stock company
 - But problems during economic crisis
 - Since 1929 part of Pilsner brewery holding headed by more successful City brewery

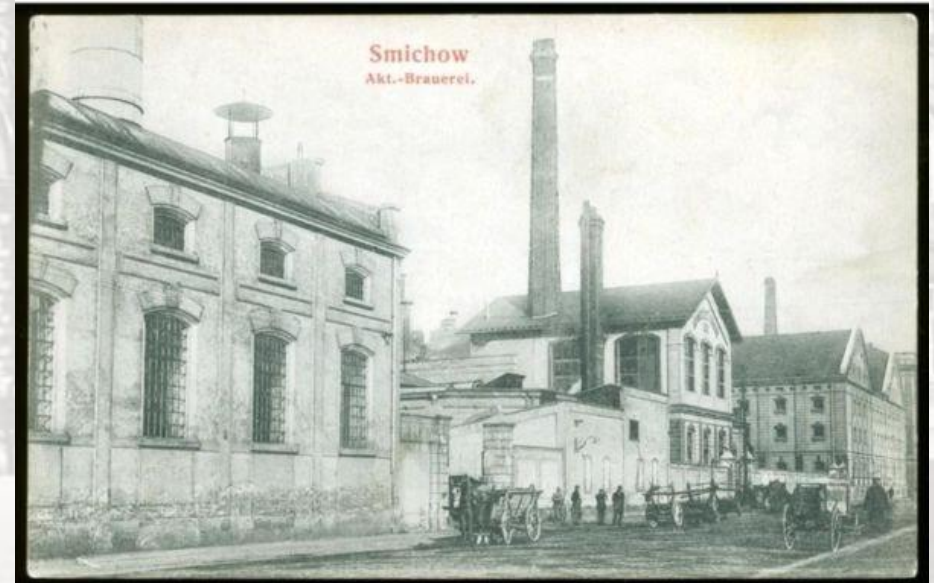
Other Breweries

- Budweiser in České Budějovice
 - Since 1895
 - Today owned by the state
- Staropramen in Prague – Smíchov
 - Since 1869
 - Success based on applying modern technologies
 - Big problems during the Great depression

Budweiser and Prague's Breweries



Budweiser brewery (Budvar)



Prague's brewery (Smíchovský pivovar)

Socialism and breweries

- Breweries were nationalized
- Limited investment into that industry
- Beer was very cheap and became more popular than before



Modern Times

- After privatization many breweries became under control of big world concerns
- For example Pilsner brewery is a part of SABMiller
- In the last years many very small breweries (mini-breweries) were established
 - Today we have more than 440 breweries in Czech republic

Traditional Czech pub



In Czech pub drinking habits

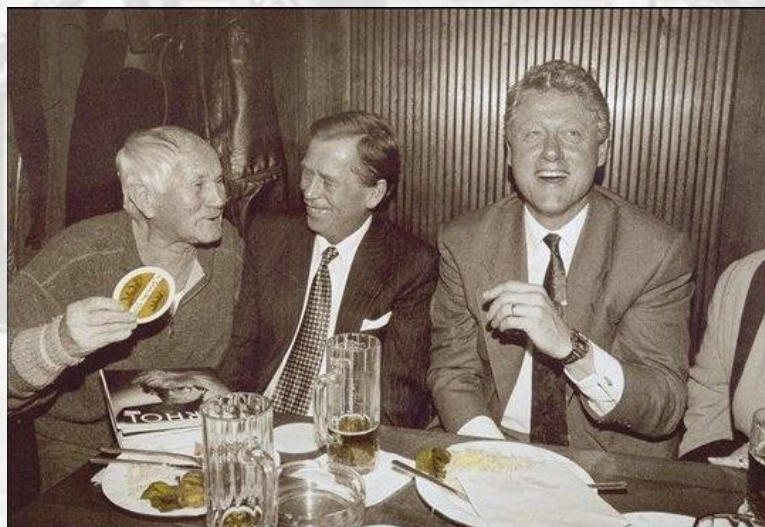
- Non-written law: The More East you go, the stronger the drink.
- Attention women: To drink beer is no shame for a lady. If you feel some, take the „lady“ beer.
- With lady beer, we can understand either a small one, or the so called „dark“ beer.

Famous and known pubs in Prague

- U Fleků
- U Zlatého tygra
- U Bansethů
- U Hrocha
- Demínka
- U Černého vola



U Fleků

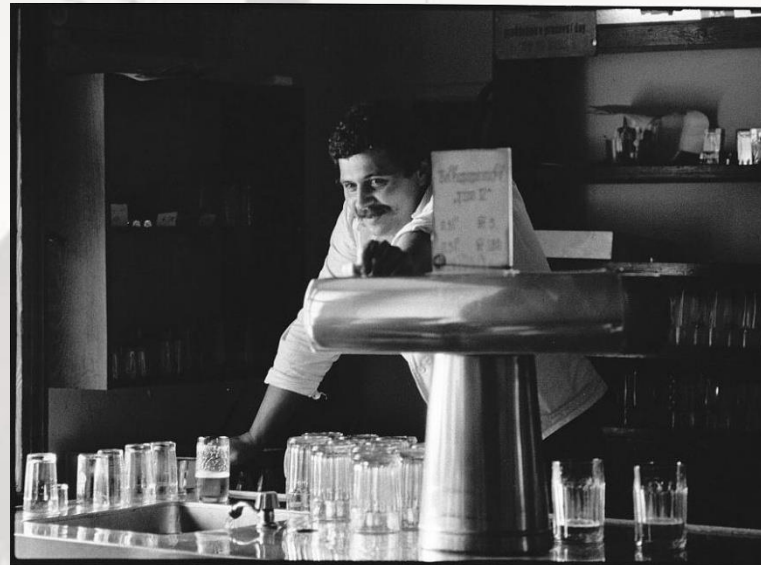


U Zlatého tygra

Famous pubs in Prague in past



U Bonaparta



U černého vola



U dvou slunců

Chains of pubs

- Big breweries have chain of restaurants with their own beer with guaranteed quality

- Pilsner Brewery

- Kolkovna



KOLKOVNA
OLYMPIA

The logo for Kolkovna Olympia features the word 'KOLKOVNA' in a bold, green, stylized font with a registered trademark symbol. Below it, the word 'OLYMPIA' is written in a smaller, green, sans-serif font.

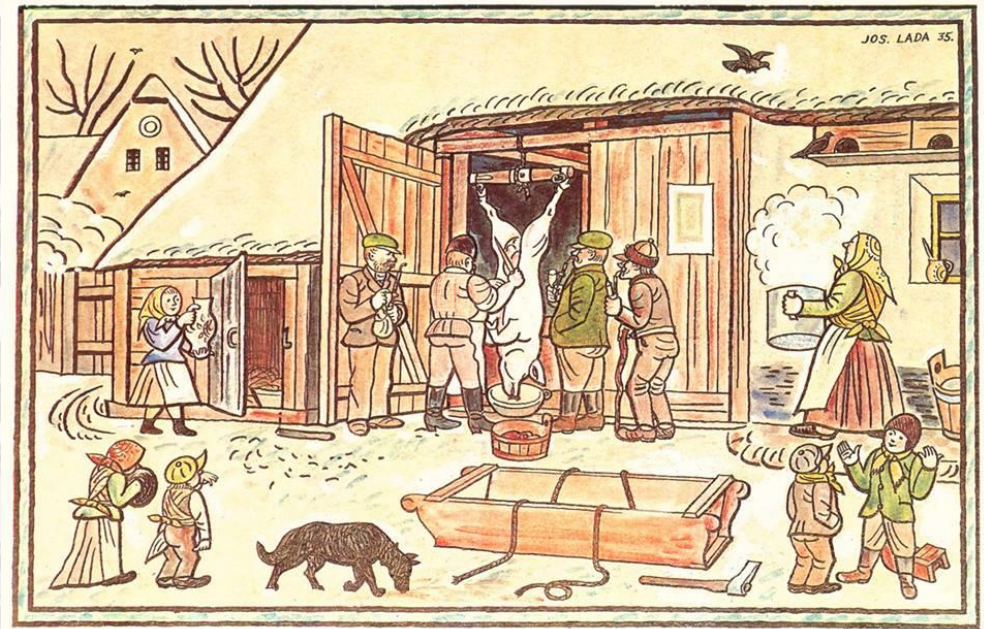
- Prague's brewery

- Potrefená husa



Traditional Czech cuisine

- Mostly very heavy
- Unhealthy
- Based on pork
- Sausages
- Potatoes
- Dumplings
- Less representation of vegetables and fish
- Legumes



Traditional Czech pig-slaughtering and pig-feast

Traditional Czech cuisine

- Meals to accompany beer
 - Brawn with onion and vinegar
 - Pickled sausage (utopenec)
 - Both are eaten with fresh sliced bread



Brawn



Pickled sausage

Traditional Czech cuisine

Main dishes

- Svíčková (sirloin)
 - Beef with special sauce and dumplings
 - Sauce is based on root vegetables boiled together with meat, pepper and allspice
- Knedlo-vepřo-zelo (dumplings with pork and cabbage)
 - Pork is sometimes replaced with a duck

Traditonal Czech cuisine



Sirloin



Pork with dumplings and cabbage

Magdalena D. Rettigová

- 1785–1845
- Wrote comprehensive cookbook
 - Home cookbook (1826)
- Represents traditional Czech and Moravian cuisine
- Around 1150 recipes
- Different from today's





EVROPSKÁ UNIE
Evropské strukturální a investiční fondy
Operační program Výzkum, vývoj a vzdělávání



Toto dílo podléhá licenci Creative Commons
Uveďte původ – Zachovejte licenci 4.0 Mezinárodní.

