



## Short Guide to Anzenau Mill

The property called Anzenaumühle ( Anzenau Mill ) has got house number 1, which indicates that this building is the oldest one of a settlement that was first mentioned in a document in the year 1325 A.D. Its history can consistently be traced back to the year 1584, when it was described as a mill. However, it can thoroughly be assumed that the mill already existed in the 15th century.

It was first pictured in about 1646 in an engraving by Merian showing the small settlement of Lauffen. At that time it was a farmhouse, to which a mill, a bakery and a sawmill were added at the beginning of the 18th century. Even gypsum was processed there. This place, which locals called Anzenau Mill, was owned by succeeding generations after 1584. In 1902 the whole estate was purchased by the Imperial Government and in 1920 it was turned over to the Republic of Austria or rather to its nationalized salt mines, which leased it to a family working it thereafter.

Time seemed to be up for the almost 700-year-old estate when a bypass was being planned for the small market-town of Lauffen. The Federal Roads Department acquired the buildings which were to be demolished. The mill, bakery and sawmill stopped work on December 31, 1960. The barn had to give way to a broad road in 1962 and so had the sawmill in 1964. Fortunately a new bypass of Lauffen was marked out at that time so that the central building could be preserved. Its interior furnishings, however, were lost. Since 1965 both the central building as well as the mill have been refurbished and turned into a museum by the Association of Open - Air Museums of Upper Austria.

### Special Features.

Originally the main building was part of a so-called pair-farm. Its "Black Kitchen" is one of the oldest of this region called Salzkammergut. The kitchen with its cauldron above open fire was still in use until 1960. From the kitchen they fired an oven which was added to it. This big oven reaching over to the so called "Baker's Room" was the place where they baked the famous brown rye bread named "Anzenau Mill Bread" ( "Anzenaumühlnerbrot" ). You can still watch them baking bread on certain days in summer.

### Guided Tour

The present-day appearance of the Anzenau Mill dates back to the early 18th century. The half-hipped roof and the four oval windows, which locals call "Ochsenaugen" ( "bull's eyes" ), date from that time. The cross-shaped ground plan is typical of houses that were built here in the inner part of the Salzkammergut in that period. The additional structure which was added to the main building is more than 300 years old. From the millroom you have access to the millwheel and the wheelroom. Originally the millstream ( "Fluder" ) was much wider and stronger; it has been replaced by the small stream you can see today.

Visitors who enter the museum through an open hall, which folks here call "Vorhäusl", should please pay attention to the front door's semicircular lintel. From there they get to the actual hall which directly leads to the "Black Kitchen" with the old oven. The steep stairs on the left lead down to the millroom, the stairs on the right go up to the

former bedroom ( "upper room" ) of the owners ( now used as an exhibition room ) and to various other rooms allocated to the helpers. The so-called "Good Room" ( "Gute Stube" ) is decorated with delicate moulding. It now serves as an exhibition room. Beneath the stairs is a storeroom ( called "Alman" ) for kitchen utensils.

### **a) Black Kitchen**

Looking at the ceiling you see an old barrel vaulting. To the left of the old oven is a relatively small cooking place, where they fixed meals on open fire. There was also a cauldron which they could swivel. On the wall to the left was a rack for dishes and bowls ( "Schüsselreim" ). Near the cooking place were pieces of kindling which were used for illuminating the oven. To the right there is a water trough, a hand brush and a big "spoon" with which they shoved the oven-ready dough into the oven. They could bake 30 big or 50 small loaves at once. To the left of the cooking place is an opening from where they got the oven-ready dough and through which they pushed the freshly baked bread.

### **b) Large Room**

Standing by itself is a green tiled stove with a bench and rails ( "Gstäng" und "Anzn" ) which they used to hang their wet shoes and clothes on so that they could dry there ( specially pay attention to the true and genuine Goiserer mountain boots ). The wooden ceiling, which was made in about 1600, and its beautiful rosette are also worth looking at. Behind the oven is a small bedroom ( "Höll" ) for the baker respectively the miller. Opposite the oven is a table with a wonderful crucifix above it ( "Hergottswinkel" ). On the wooden ceiling hangs a glass box with the signs of the bakers', millers' and sawmillers' guild. In one corner of this room is a large wooden tub for freshly ground grain.

### **c) The Bakery**

Directly behind the Large Room is the bakery, where bread was prepared. All the work from weighing up the flour to kneading the dough and letting it rest in small baskets made of straw was done here. The most important utensils were a large wooden tub and scales with weights. On the wall is a series of pictures showing various types of mills.

### **d) Bakery Room**

From the bakery you get to a snug room three steps below and big enough for a small tiled stove with a bench around it. Here they stored the loaves on racks fixed to the ceiling. In this room they dried the cloths ( "Simperlücher" ) they needed in the bakery. Furthermore you see a small table and a pinewood torch next to it. This room also served as a warm place where they stored salt, which had to be kept dry. Thanks to the constant temperature in this room it was the right place where they could let the dough rise.

### **e) Grinding Room**

From the hall you can go downstairs to the Grinding Room. The pillar ( a Tuscany type ) supporting the ceiling presumably dates back to the 16th century. The carved wooden beam is proof of the amazing skills of the carpenters in the 19th century. In this room there are three shafts leading to three millwheels the mill used to have. Nowadays only one is running. With the three wheels they could grind different sorts of grain.

## f) Barn

When a wider road was built in 1962, the old barn was demolished. However, it was restored in 1973 / 74. Its ground floor made of bricks and stone serves as a stable today. A steep roof made of boards rests on the upper part of the barn, which consists of rude tree-trunks.

