

Dear Museum guests,

Do not be put off. If you are not interested in the **general history or **building history**, go to the beginning of the **tour** on the white pages.**

Please return the book to its place after the tour.

Your working group Museums MuttENZ

Origin of the Farmhouse Museum (Bauernhausmuseum)

The MuttENZ Farmhouse Museum owes its realisation to members of the MuttENZ society for nature and homeland (GNH), the municipality of MuttENZ and the former museum commission. It is now operated by the 9-person working group Museums MuttENZ (AGM).

From the 1960s onwards, farms were abandoned in the historic village center of MuttENZ and the houses were being converted. Nowadays there is just one farm left with livestock farming in the village center. This induced the society for nature and homeland (GNH) back then to collect historical photos and the first old equipment.

In 1965, the upper village properties 2-6 were registered as listed buildings, and teacher Hans Bandli (1897-1990) recommended the municipality to buy house no. 4 as a future museum.

In the period from 1967 to 1972, the modern Mittenza complex was built north of the church. The old town hall dating back to 1944 and the traditional restaurant Bären had to give way. The municipal administration occupied its rooms in 1968 and in 1972 the hotel and congress center Mittenza was inaugurated.

In 1979 the municipality MuttENZ bought house No. 4 and had it renovated from 1982 to 1984. All changes made after 1900 have been restored to its original state. By means of public appeals, exhibition material on peasant life was collected during this period.

In August 1984 the museum was inaugurated.

Building typology

The museum is a typical MuttENZ multi-purpose farmhouse:

- Eaves parallel to the street and wide canopy
- Roof height 2 storeys
- Mid-building with a big barn door, behind it the house entrance
- on one side the stable, above it the hay barn
- on other side the 2-storey living quarters with a 3-part gothic window

Up to the late 18th century, these types of houses were spread throughout the northwestern part of the country, but only in MuttENZ have they been preserved until today in such large numbers. They are still recognisable in the village - although modernised and slightly "misused".

In 1983 MuttENZ was awarded the Wakker Prize for the preservation of these intact historical buildings.

History

Also in Muttenz the mediaeval wooden courtyard buildings still standing were increasingly replaced by stone buildings as from the 16th century. The Basel-Stadt decrees for the containment of fires promoted the construction of stone buildings.

The rapidly growing population and the limited building site within the village fence* led to amalgamated building. This appeared at the latest in the 18th century in rows of 2 to 3 amalgamated houses, with the eaves facing the road. The location along the village streets was sought after.

The cultivation and habitation with various conversions and uses left its traces and scars on the buildings over the centuries. These tell exciting stories e.g. about the long-past lifestyle of a small farm in Muttenz, which ensured survival with agriculture, vine-growing, fruit trees and small livestock.

The small-scale farmers offered themselves to help in the field, in the forest or in the Muttenzer quarries and gravel pits. The women took their vegetables to the market in Basel or worked for example as laundry women for the so-called "better families".

Unlike in other Baselland municipalities, the Heim-Posamenten** (silk weaving) in Muttenz played only a subordinate role in the 19th century. People soon went to work directly in the large factories in the surrounding municipalities: the silk belt factory de Bary north of today's football stadium St. Jakob, the "Saline Schweizerhalle", the mechanical engineering factory Brown-Boveri in Münchenstein. Or they helped to build on the railroad network of the 1854 opened railway station Basel and later the station Muttenz.

Farmers in Muttenz

Around 1748 Pastor Hieronymus Annoni in Muttenz noted 212 houses with about 250 house holds, 27 of which were large-scale farms with servants and maids. On the other hand, 170 households were casual labourers , small-scale farmers, or vine-growers, who lived in houses like this one. In total, Muttenz counted about 1000 inhabitants.

Nowadays there is only one farm left with livestock farming in the village center.

Family Size

There are no exact numbers for the average family size. It was not uncommon that a woman gave birth up to 15 or more children. But infant and child mortality was very high, and only a few of the children actually reached adulthood.

*Dorfetter = the mediaeval farmyard fencing of the whole village core.

The wood fence separated the settlement from the surrounding pastures and kept the cattle off the vegetable gardens.

**Posamenten = silk weaving in homework.

Residents of our Farmhouse

In addition to the traces on the building, historical pictures and mentions in documents and insurance books provide information on the house and its various inhabitants.

1444 - at the time of the battle of St. Jakob - a freestanding certified building was mentioned at this point, which belonged to the Frühmessstiftung of the feudal lord Hans Thüring Münch. The tenant was Ulin Grunewald.

The later documented inhabitants of our house were:

1601 Melchior Brucker - still in the old thatched-roofed house

1684 Claus Seiler - Petrification of the house (dated by inscription: "16 CS 84")

1748 Jakob Seiler, Siegrist, and Rudolf Brucker - expansion for 2 residential parties

1770 Hans Jauslin, "Wösch" and Niklaus Brüderlin

1775 Claus Seiler, Siegrist and Claus Mesmer, Posamenter - resetting of the eaves edge and enlargement of the window upstairs

1807 Claus Seiler, Siegrist: "a dwelling and barn" - reconverted for 1 residential party

1817 Niklaus Brüderlin

1824 Adam Brodbeck, Weber

1830 Adam Brodbeck (son)

1839 Daniel Tschudin-Spänhauer (grandfather of the former inhabitants)

1893 Daniel Tschudin-Gysin (father of the former inhabitants)

From 1933 three of the five children of Daniel and Elisabeth Tschudin-Gysin:

- Daniel called Dänni (1884-1972). He was the last inhabitant of the house and an original, about which many anecdotes are circulating. Ask the museum staff.

- Margaretha (1886-1974)

- Elisabeth called Leis (1889-1969)

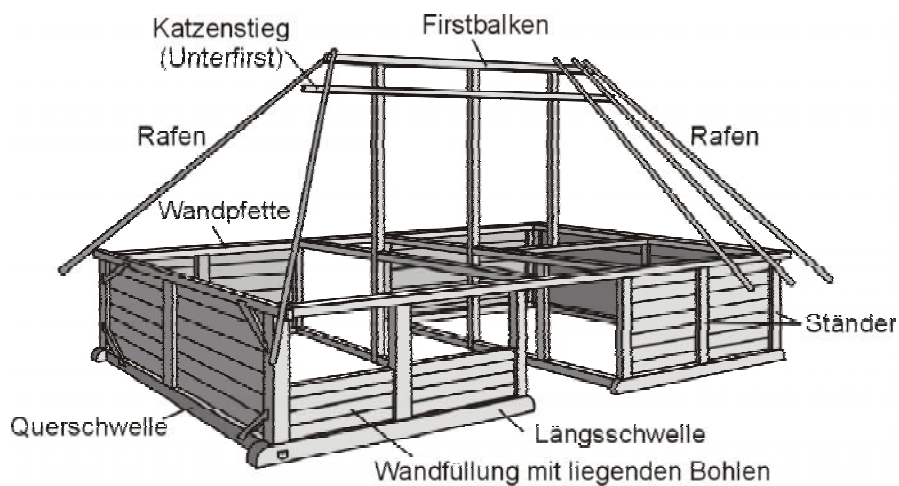
All three remained single and childless

About the freestanding “Ständer” construction

On the oldest known village plan of Muttenz, a sketch of the geometer Georg Friedrich Meyer from 1678, the building is freestanding and depicted with a straw-covered walm roof. The roof, which is sloping all the way down on all four sides, points to a so-called “Hochstud” or stand construction.



„Hochstud“ constructions had stands in the middle axis which went from the ground floor to the ridge and thus supported the roof construction. They were widespread in the Baselland villages until the late 17th century.



On the left the stable area, in the middle the barn entrance and on the right the two-sectioned residential tract.



The deeply sloped straw roof offered sufficient space around the house to keep large equipment and the wood stock in the dry.

Original remains of this oldest building can in fact not be shown. However, the reconstructed wall between stable and barn represents, with its sleepers, stands and the planks of oak which have been inserted between them, the possible, originally internal partition wall.

In the case of various built-in oak beams it appears that they are reused wall elements. However, whether they are from the previous Hochstud is not assured. Since money was scarce and building material expensive, as many elements as possible were re-used in modifications.

..... to the stone row house (Stone construction Phase 1)

Basel decrees to contain fires promoted the stone construction, resulting that as of the 16th century the older wooden buildings were increasingly replaced. Furthermore, the growing population and the limited building sites within the village led to a consolidation within the village fence called "Etter". The Etter*, a simple wood or braid fence around the village core, separated the houses and their gardens from the surrounding pastures and fields.

The location along the village streets was sought after. Thus, as early as the eighteenth century, densification was observed with two or three merged farmsteads, with the eaves pointing to the street.



The long plots behind the houses became constantly narrower at each inheritance until individual houses were only as large as a room width. The formerly small parcelling is still clearly recognisable at the different gable heights even in the 21st century.



* Etter = the mediaeval farmyard fencing of the whole village core. The wood fence separated the settlement from the surrounding pastures and kept the cattle off the vegetable gardens.

In 1684, our farmhouse as well received an important conversion, which is inscribed in the front barn door: "16 CS 84" which is the year 1684 and the owner Claus Seiler.

The facades were petrified and the thatched hipped roof was converted into a tiled roof. The ceiling beams in the barn or the lintel of the rear barn door seem to be reused wall elements of a truss building. Whether they were part of the previous building can not be proven.



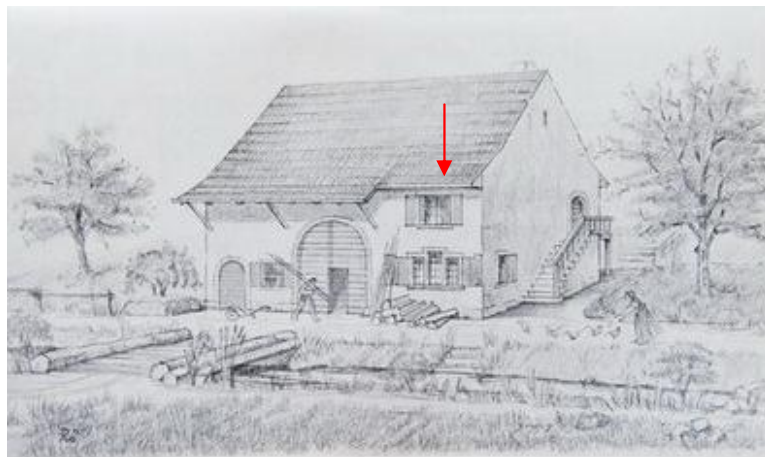
Also, in our multipurpose stone building housing, barn and stable were still under the same roof. The biaxial hay barn with the single-axial barn and single-axial stable connect still today with the single-axial two room deep residential part.



Streetfacade with village creek

In the middle of the 18th century, there was a lot of poverty and housing shortage in Baselland and as well in Muttenz. Therefore, the house was converted into a 2-family house, each with a street side chamber and a backward facing kitchen. From 1748 to 1807, the two rooms on the ground floor belonged to the family who looked after the farm and the upper two rooms belonged to a different family.

From the second half of the eighteenth century, with the emerging homework e.g. Posamenten much more light was required therefore the eaves were shortened and the upper window was enlarged. Access to the upper apartment was via an external staircase.



Reconstruction attempt by Werner Röthlisberger

Later when the stable of house No. 2 was attached and in 1827 house No. 6 was built the existing openings in the gable side had to be closed.

According to files, only one family lived in the house from 1807 onwards. The access to the upper floor now took place via the newly built staircase in the lower kitchen.

During the conversion into the museum, the sealed door in the gable wall on the upper floor and a sealed window on the ground floor were reopened. At the same time, the remains of a hearth in the wall were found on the upper floor. Unfortunately these historical building traces were not made visible at the time.

The tour begins on the forecourt of the building.

In the exhibition the equipment may be touched and tested with the necessary caution.

Street facade (Stone building phase 1)

You are standing on the forecourt and look towards the farmhouse. Behind you, the formerly open creek flowed through today's parking areas. It served the inhabitants to dispose of waste and rubbish of all kinds.



On the left side the open creek with small bridges to each house.

The pictures was taken in the 1920th.

On the right hand side, where you can see the big quince tree, the manure heap of the adjoining neighbouring house No. 2 was located. The former stable door and the small stable window behind it are still in the original state.

On the left is the wooden border of the former manure heap and the massive floor beams with the "Güllegruebe" (liquid manure pond). The liquid manure flowed through a hollow under the stable door and directly under the manure heap into the liquid manure pond.



A traditional manure heap in front of the stable door

With the disappearance of small-scale farms in the 1960s, this concept was largely transformed into a pre-garden, and nowadays it is usually used as a welcome car park in front of the house.

Still further to the left is one of the many fountains of MuttENZ. These fountains were the only suppliers of fresh water. The municipal water pipe that brought the drinking water from the Engleten source up to the houses was only in service as from 1872 onwards.

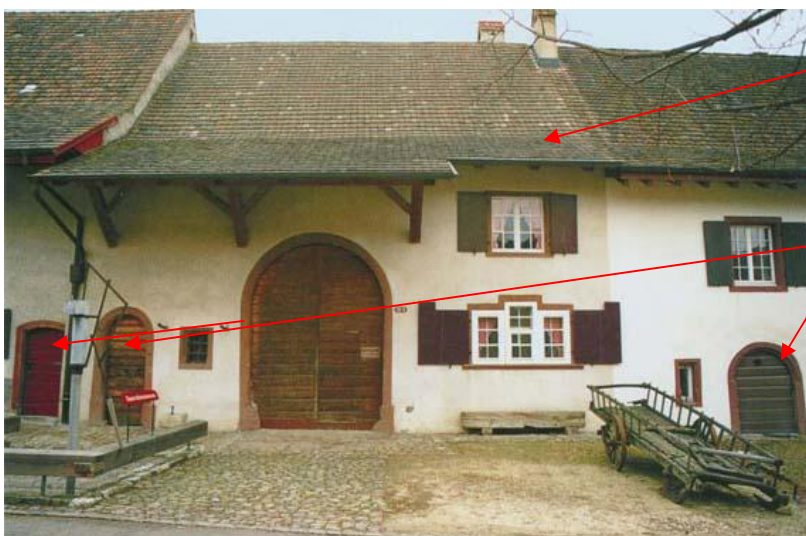
However, today's fountain sites are mostly adapted to modern location planning and are no longer near to the sources.

In front of you, the facade of the house still shows the first stone construction. Typical for the Baselbiet is the round arch barn door in the middle and the staggered, late gothic triple window in the residential part.

The upper window was probably enlarged in the second half of the eighteenth century with the appearance of the more light-needing homework and also the eaves were shortened. In 1775, the move of a family of Posamenter (Posamenten = silk weaving in homework) is documented.

The roof, which was usually sloped far down, offered enough space to accommodate the carts or larger equipment and also served to keep the wood dry.

The original small entrance door incorporated in the large barn door was the entrance to the the ground floor apartment. The house's entrance into the barn was predominant at MuttENZer's houses until well into the eighteenth century, as like this the apartment was protected from the cold and the wind.



UP : „**Wüürgi**“ - Eaves of the roof elevation

MIDDLE: **Grosses „Schüüre-Door“** - Barn Door

Stalltüren - Stable Doors

GROUND FLOOR: Late gothic window with end of working day bench “**Füürobe-Bänkli**”

LEFT FORWARD: Wooden enclosure of the manure heap “**Mischt-Stock**” with the manure pump “**Gülle-Pumpi**”



“Dängeli-Schtock”

Stone base for sharpening the scythe after mowing. The upward mounted and rounded iron is the supporting surface for the scythe. The scythe is hammered finely with a special hammer and afterwards sharpened with a whetstone.

In the summertime the melodic tack-tack-tack could be heard in the evening throughout the village.



LEFT: “Ross-Chummet”

The pulling straps for the carts were fixed at the horse collar

RIGHT: “Chueh-Chummet”

This cow collar could be opened at the bottom in order to pass it over the cow horns



UP: “Stoss-Chaare”

Cart to be used to transport all sorts of goods

DOWN: “Schnägg, Schnägge-Waage”

Cart to be used to work the fields. The skids at the front served as brakes.



“Gülle-Pumpji”

Was used to pump up the liquid manure. You needed to be strong to continuously move the lever arm up and down

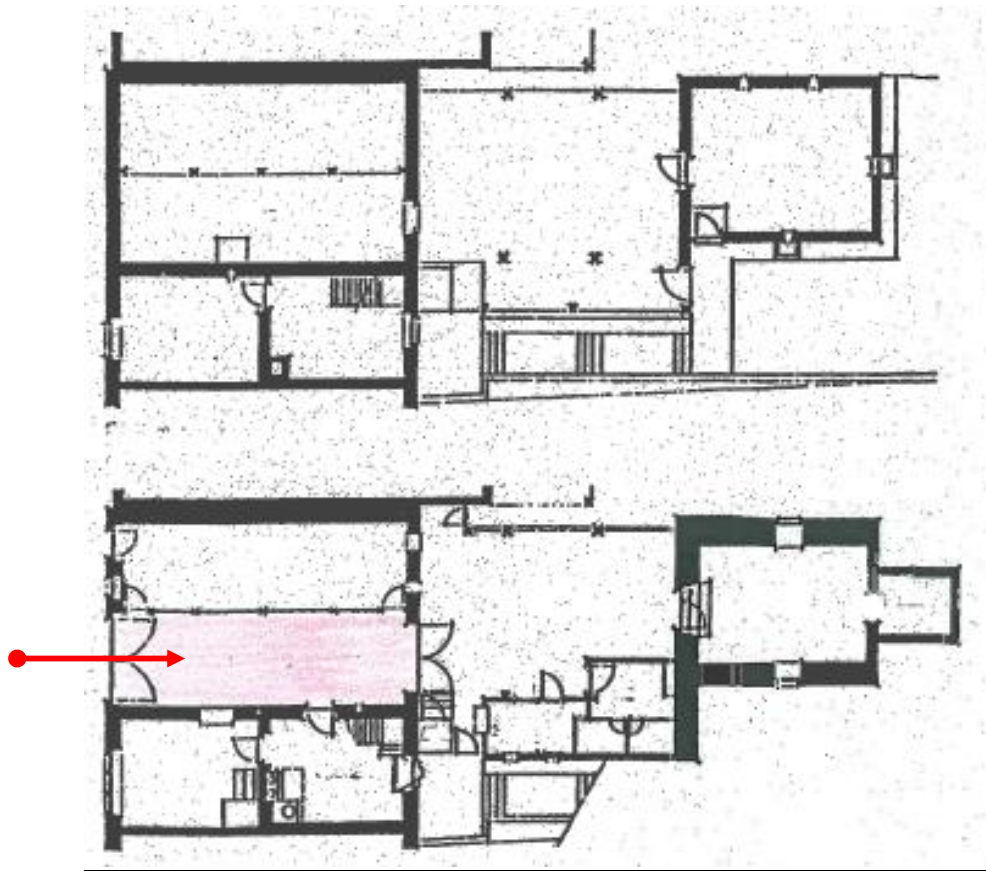


“Anke-Fass”

Butter barrel not typical for our region. Therefore it has to remain outside.

Native models you will find inside.

Now go through the round arch gate into the barn.



Barn (Stone building phase 1)

The street-side, huge barn door gave way for the entry of the fully loaded harvesting carts. The hardened clay floor was stable enough and easy to clean. The high, open roof space served for the storage of hay and grain and the simple tile roof ensured the constant ventilation of the stored goods.

The hay was uploaded directly from the heavily loaded hay wagon to the hay barn above the stable.

The feeding of the animals in the barn took place from this side of the wooden wall by hinged fence doors. As long as the hay was fresh, it was pulled down through the closable wall openings by means of hay-pullers and placed onto the food ladders (Heuleitern). Later in the winter, when the hay was fermented and compact, it was cut piece by piece with a knife and thrown down. In the winter mangel (Durlips^{*}) were mixed with the "Wüschete" (cut and wiped hay and straw) and fed to the animals.

To the right of the stone wall is still the original main entrance. The door, sheltered from wind and weather, led directly into the warm kitchen.



“Garbe” (Grain sheaf) is pulled with the **“Oberte-Seil”** (rope) through the **“Oberte-hole”**.

A sheaf corresponds to an armfull of cropstalks.

^{*}Durlips, also called "Runggle" = Mangel.

The mangel cultivation goes back to the advice of the Agricultural Association of Basle and began in the 19th century around the same time as potato cultivation. Mangel was an important supplementary cattle feed in the winter, which increased the milk output of the cows.

The “Räbeliechtlī” (Lanterns) were also carved in the autumn. But this historic custom has only recently re-established itself in Baselland.



“Stoss-Bääre”

Cart used to transport freshly mowed grass into the stable.

“Mischt-Bääre”

Cart used to transport manure to the fields or to the vineyards.



„Churzfueter-Schniidmaschine“

Machine used to cut hay or straw and to mix it with turnip. This mixture was fed to the cows in winter as fresh grass replacement.



„Durlips-Mühli“

Machine used to cut turnip and to mix it with hay or straw. This mixture was fed to the cows in winter as fresh grass replacement.



„Schliff-Schtei“

Grinding stone used to hone all sorts of cutting tools.

The winch moved the grinding stone evenly through a water bath which helped to get a finely honed edge.

You will find different models in other rooms.



Various Field Tools

On this wall various field tools are exposed. Rakes, Groatknife, Cropknife, Weedstabber, Thistleremover, Hay-fork, Sheaf-fork, Potato-fork, Scythes, Spades.

Can you assign the tools?



LEFT: "Schroot-Mässer"

Groatknife used to cut the hay on the haystack in order to be fed to the animals

RIGHT: "Blacke-Schtächer"

"Blacken" are weeds with a long root which are not eaten by the cattle. The weedstabber was used to ease out the long roots.



Various Handtools

At the barn door you can see the following tools:

Flail, Handsaw, Vinecutter in its case, *Gertel* in its case, *Stickeliron*, Sheth with Grinding Stone, Scythes and a working apron.



"Fueter-Fass" mit "Wetz-Schtaï"

LEFT: Sheath made out of cow horn

RIGHT: Sheath with initials made out of wood

BELOW: Hone.

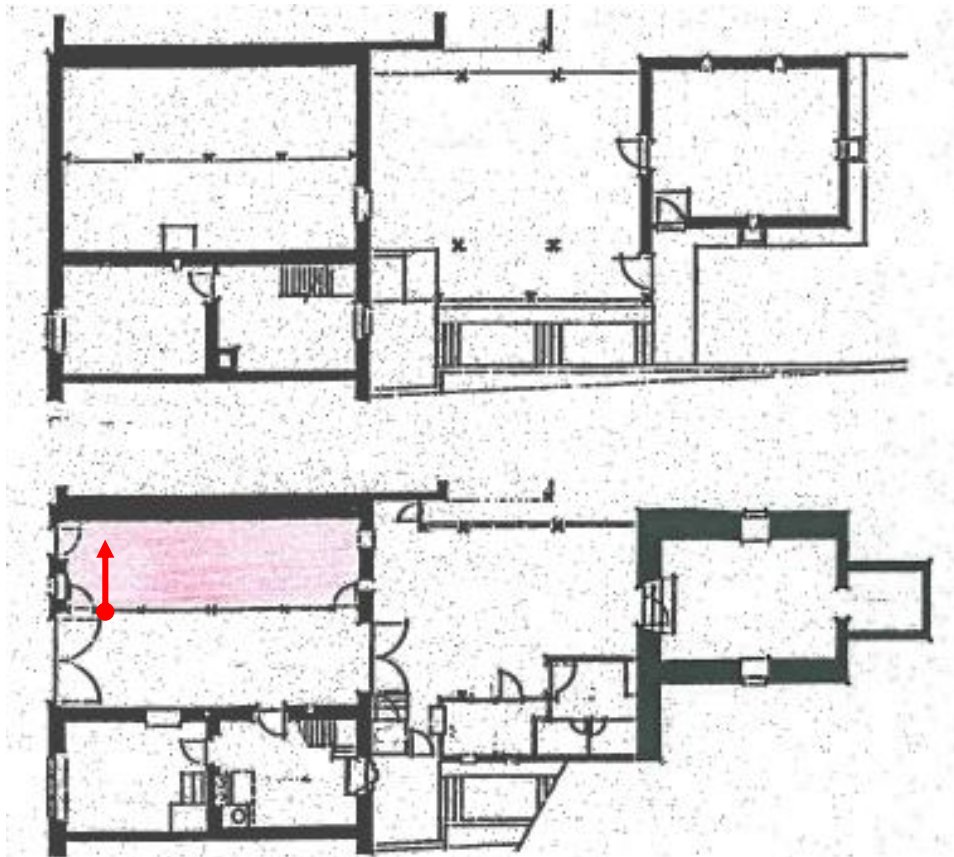
The hone which was used to sharpen the scythe during mowing was kept in the sheath and secured at the pants belt. The sheath was filled with water for finer honing.



"Säai-Wanne"

Container for corn which was carried at the belly. The corn was distributed with rhythmical movements to the right and left.

Continue through the opening just next to the large entrance gate.



Stable (Stone building phase 1)

In the narrow, dark stable 6 large cattle were attached, corresponding to the holes at the "Chrüpfe" (feed chute). At the back of the stable was a seventh hole with a shorter distance for attaching a calf. At the "Chrüpfe" the much smaller cattle was attached with a chain or "Hälsig" (hemp rope around the neck). The cows were led three times a day to the village fountain in the meantime the stable door remained open for ventilation.



Farmer milking a cow by hand. He is sitting on low stool which needs to be moved around by hand.

The cows are still strapped with the rope ("Hälsig").

Small cattle (goats and / or sheep) was also kept in our stable. The former householders called "d' Schööfers" proves this.

The existing wooden floor "Vieh-Läger" was the place where the cattle could stand and lie down. The "Läger" was covered with straw, and from time to time it was carried to the dung heap along with the excrements. The "Schorr-Graben" (Gutter) between the outer stone wall and "Vieh-Läger" served to drain the liquid manure. The liquid manure flowed directly under the stable door into the "manure pond".



„Hühner-Cheefi“

During the day the chicken were roaming freely in the courtyard between mainbuilding and supply cellar and after the roofing of the courtyard they roamed through the shed. In the night they were led into the cage in order to protect them from the foxes.

The chicken laid their eggs always at their individual spot in the courtyard and the farmer's wife who knew the spots collected them in the evening.



„Fueterchorb für Chueh“

This basket was placed on the cow and filled with grass during the time the cow was harnessed for working.

Poor farmers used the cows to pull the carts instead of horses.



„Gaarbe-Schniider“

Straw sheafs were cut in half with this cutter in order to make it easier to distribute it on the stable floor.

A sheaf contained so many straws you could grab with one arm.



„Schär-Maschine“

This machine was used to shear the sheep. With the help of the winch it was quicker but it needed 2 persons to do the work.



„Räabe- oder Bäum-Schprützi“

Pressure pump used to spray against pests in the vineyards and on fruit-trees.

Like with a bicycle pump pressure was built up in order to distribute the content evenly through the jet.



DOWN: "Gülle-Chaare"

Liquid manure was carted to the fields and distributed.

UP: "Gülle-Schöpfer"

Ladle to handle the liquid manure.



„Milch-Brännte“

Wood container to take the milk to the dairy ("Milch-Hüusli") either carried on the back or delivered by cart. This container holds 80 liters of milk with a weight of 100 kilos.

Beside you can see 2 metal containers ("Brännte") which are fit in on a sledge for easy transport.



„Mälch-Schtuel“

The milking stool was fixed at the bottom by means of a leather belt and stayed in place once you got up. This way the hands were free as you did not have to carry it around.



„Gülle-Chaare“ für „Hüsli-Gülle“

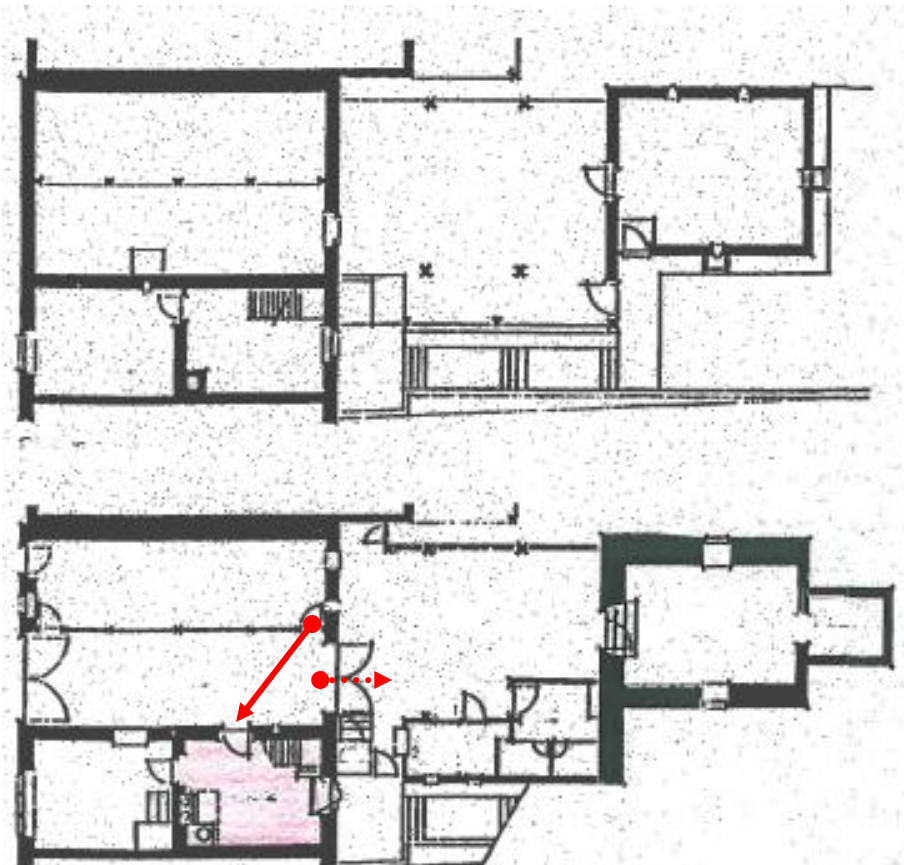
Cart used to distribute the liquid human faeces in the vegetable garden.

„Wasser-Chaare“

A similar cart was used to get water from the village fountain.

Through the stable back door the way leads into the barn and opposite to the living room.

If the museum bakers in the kitchen are actually under stress, visit first the remaining part of the museum (from page 40) by going through the large door and returning later to the living part.



Kitchen (Stone building phase 1)

At the end of the 18th century, when there were two families living in the house the inner staircase was missing, and each floor had its own kitchen. The kitchen was the most important and warmest room in the house and the first one you reached coming from outside. It led to the adjoining street-side living room and today also to the upper storeys.

With the elimination of the kitchen on the upper floor, beginning 19. Century, the lower kitchen was modernised. A cast iron stove, a baking stove and the brick-built stove ("Buuch-Oofe") with its own door ("Oofe-Düürli") were installed under the large fireplace ("Chemmi-Schooss") in lieu of the formerly open fire place. They all served to heat the tiled stove in the living room.

Under the window with a hole in the back wall, the traditional, massive stone sink was installed. The hole was closed with a wooden slide. Waste water was drained through the opening in the wall into the yard and could still be used water the garden.

The fresh water had to be brought with buckets from the village fountain and was stored for the daily use in a large Container ("Stand"). It was the daily task of a child to replenish the water level in the evening, in order to keep a small water reserve to be used in case of a fire.



„Chemmi-Schooss“
Large chimney above the fire place

„Oofe-Düürli“ am „Bach-Oofe“
Oven door at the baking oven

„Buuch-Oofe“ mit „Oofe-Düürli“
Washing oven with oven door

„Füür-Stett“
Open fire place

Platz für Holzvorrat
Space for fire wood

"Chemmi-Schooss" = large chimney above the originally open fire place. Suspended sausages and meat products were conveniently smoked.

"Bach-Oofe" * = Baking oven. Whole wooden bundles were burnt and thus heated the oven. The remaining ash was then pushed aside and the baking goods were inserted.

"Buuch-Oofe" = Washing oven. Water or the slurry from beech ash (soap substitute) for the laundry was boiled in there.

"Füür-Stett" = Open fire place, in which cooking took place by means of a suspended boiler or directly over the fire in a three-legged pan ("Güpfli"). Modernisation by elevated cast iron stove, still with open fire.



DOWN: "Schütt-Schtei"

Massive stone sink under the window with a hole in the back wall which was closed with a wooden slide. Only waste water was flowing out here which could still be used to water the garden.

MIDDLE: "Abwäsch-Zuuber"

The wooden sink was used to clean the dishes without soap. This waste water which contained food waste was used to be given to the pigs.

UPPER LEFT: "Harnisch-Blätz"

Woven from metal like the old armour clothes. Used to clean pans.



„Pfanne-Riibel“

Dishes were cleaned with this small brush.



„Wasser-Stande“

The fresh water had to be brought with buckets from the village fountain and was stored for the daily use in a large Container ("Stande"). It was the daily task of a child to replenish the water level in the evening, in order to keep a small water reserve to be used in case of a fire.

This copper model here is from a rich family and is not typical for a small farmer household



„Gätzi“

Ladle for decanting water from the wooden container ("Stande").



LEFT: Mörser aus Metall

Pestle to crush herbs, condiments and medicinal plants.

MIDDLE: "Chuchi-Woog"

Kitchen scale

RIGHT: Zuckerstock

Sugar was sold and stored in such shapes. For usage small pieces were hacked off and crushed in the pestle.



„Milch-Chännli“, „Milch-Chesseli“

Milk from the dairy or directly from the farmers was taken home in this small jar.

The kids used to swing the jar full of milk without losing a drop.



„Anke-Glas“

Small agitator to turn full cream into butter.

In order to obtain cream fresh milk was stored overnight in a large bowl in a cool place. The cream which had formed overnight was scooped off in the morning. The remaining milk was boiled in order to preserve it.



„Söitränki-Chüübel“

Leftovers were mixed in this container with the soap free waste water and fed to the pigs.



„Öpfel-Scheller“, „Härdöpfel-Scheller“

The apple was placed on the 3 pins top down. The winch turned the apple and the knife peeled it. Could also be used for large potatoes.

These machines can be bought in a more modern form still today.



„Chiirsi-Entscheiner“

The cherries were placed in the porcelain part and the stone was pressed out with the thumb.

The washed cherry stones were dried and filled into cushions which were heated in the oven and used as heating cushions.



„Rösch-Pfanne“ für „Kaffibohne“

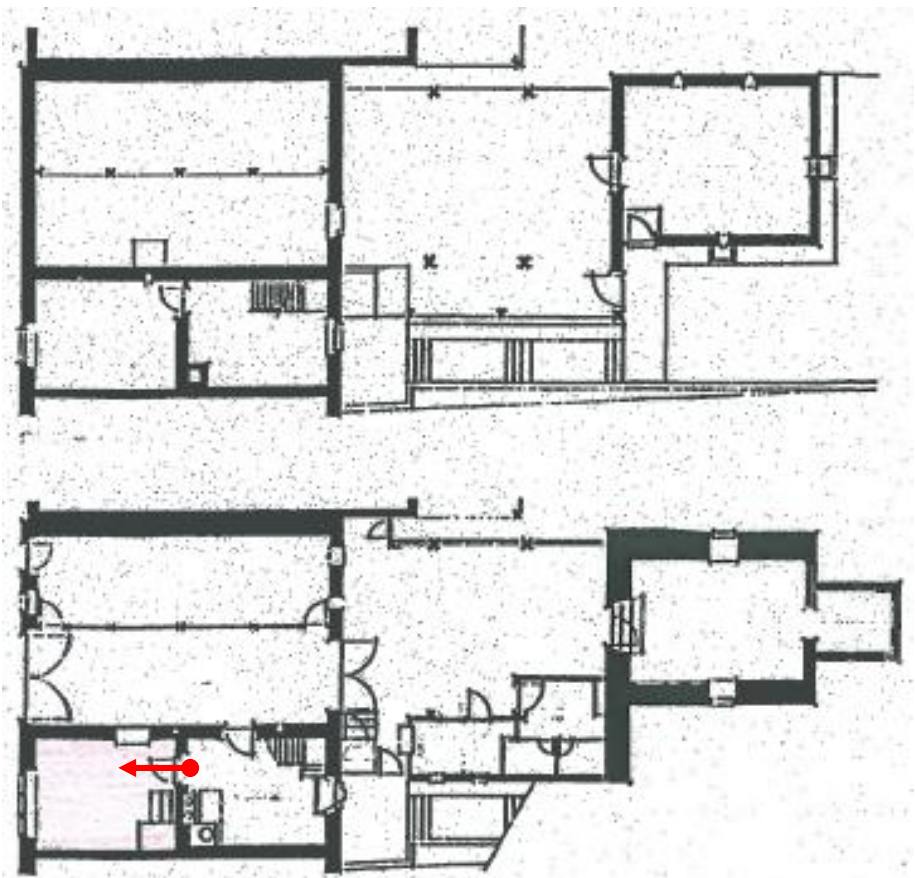
Fresh coffee beans were roasted over the fire. The winch served to turn the beans so that they would not roast unevenly.



„Tüpfi“

These 3-legged pans made of clay or metal existed in all possible sizes and were placed directly into the fire. This shape exists since the medieval times.

The door to the right of the stove, leads to the street-side living room.



Living room (Stone building phase 1)

The living room the only heated room next to the kitchen served as a lounge, study and bedroom.

The inbuilt wardrobe in the thick stone wall and additional shelves under the window towards the barn was used as a storage space for the sparse belongings.

Tiled Stove with "Chouscht"

The so-called rear loader with "Chouscht" (heated bench) was fired from the kitchen. Tiled stoves were customary as from the 18th century onwards and brought a higher level of comfort to the Baselbieter farmsteads.

The stove tiles with different stencil decorations have the time-typical green glazing. Carnation patterns occur from the 18th century onwards and simple dots around 1870. The mix of different decorations points to the repeated use of the expensive tiles.



Our oven was completely dismantled during the renovation of the farmhouse and later completely rebuilt. The grey sandstone slabs of the seats and the interior lining were the only replaced parts.

Above the stove dried apple slices and beans were hanged in cloth bags. They gave a somewhat special fragrance to the room. With the curtain attached to the wooden frame, the objects stored on the stove could be protected from prying eyes. The brewed coffee or tea was kept warm in the oven-hole during the day and the "Chiirsistei-Säckli" (bags with cherry kernels) were also preheated.

The wet "Holz-Bööde" (working shoes with wooden soles) were put to dry overnight under the warm oven.



„Näai- oder Stick-Rahme“

Needle works or stitching works were fixed on this frame with pins. The sewing needle was inserted with one hand from the top to the other hand at the bottom.



„Fliege-Falle“ oder „Wäschpi-Falle“

Sweet-sour liquid was inserted through the top which was closed with a cork. This attracted the wasps or the flies which entered through the bottom hole and could not find the exit anymore and perished.



„Läase-Hilf“

People that could not afford reading glasses used a polished glass to read.



„Stiifel-Chnächt“

In order to remove the boots without bending down, one foot was placed on the board and the other one inserted into the round part with the heel and pulled up.



„Botanisier-Büchse“

Rare herbs and medicinal plants were collected and placed into this tin.

Principally only used by persons interested in nature and not by the farmers wife.



„Chiirsistei-Chüssi“ im „Oofe-Loch“
Washed cherry stones were dried and filled into cushions which were heated in the oven and used as heating cushions.



„Bett-Fläsche“
Filled with hot water this copper recipient warmed the bed in cold nights.

In order not to burn yourself it was covered with a knitted cotton sleeve.

Back in the kitchen, next to the kitchen window, go up the stairs and straight into the bedroom.



Bedroom (Stone building phase 1)

In the second half of the 18th century, when two families inhabited the house and the homework, e.g. Posamenten (Silk weaving) started, the window was enlarged, and the outside roof was cut back. It was probably during this period that the door frames were also enlarged in order to be able to build up the space-filling loom. This loom produced continuously and therefore there was only a small place to live and sleep.

In 1807, when only one family lived in the house, the upstairs street side room was probably used for sleeping only. The whole family often slept in the same room. Infants, for example, were sleeping in a "Wöschzäine" (laundry basket) or in a dresser drawer. Children slept together in the same bedstead, lying transversely, longitudinally, or upside down, depending on body size. Teenagers were then able to move into the unheated attic.

The physical proximity brought warmth and due to the daily intense work, the people had hardly any sleep problems.

The beds seem to be quite short and narrow from today's point of view, even if the people were considerably shorter in earlier days. But according to the usual customs people sat almost in bed and hardly ever flattened as we are accustomed today. They were afraid to die in their sleep while lying down.

The coarse linen mattress covers were stuffed with hay and straw, which was renewed when necessary. The used material still served as a support for the cattle. The husks, which remained when grain was threshed, were used as a pillow filling instead of down. However, not all small farmers were able to afford down pillows and covers as shown here.



„Nacht-Schtuehl“

This chair was the elegant version of a chamber pot. During the day it was used as a normal chair. The pot could be removed through the front and emptied.

As the plump toilet was always outside this was a comfortable way to do your call of nature during the night.



„Schnitz-Troog“

Dried Fruits were stored in this chest which was not always kept in the bedroom but was still under the supervision of the farmer's wife.

In order to improve the aspect of the chest drawer imitations were put on it.



„Dooche-Scheer“

Wick scissors. The wick which was cut remained in this small container and could be disposed of without staining the table and the fingers.



„Chörbli“

Precursor of today's handbag. Obviously baskets existed in all possible sizes.



„Huet-Ständer“

The farmer's wife kept her sunday-hat on this stand in order to remain pretty.

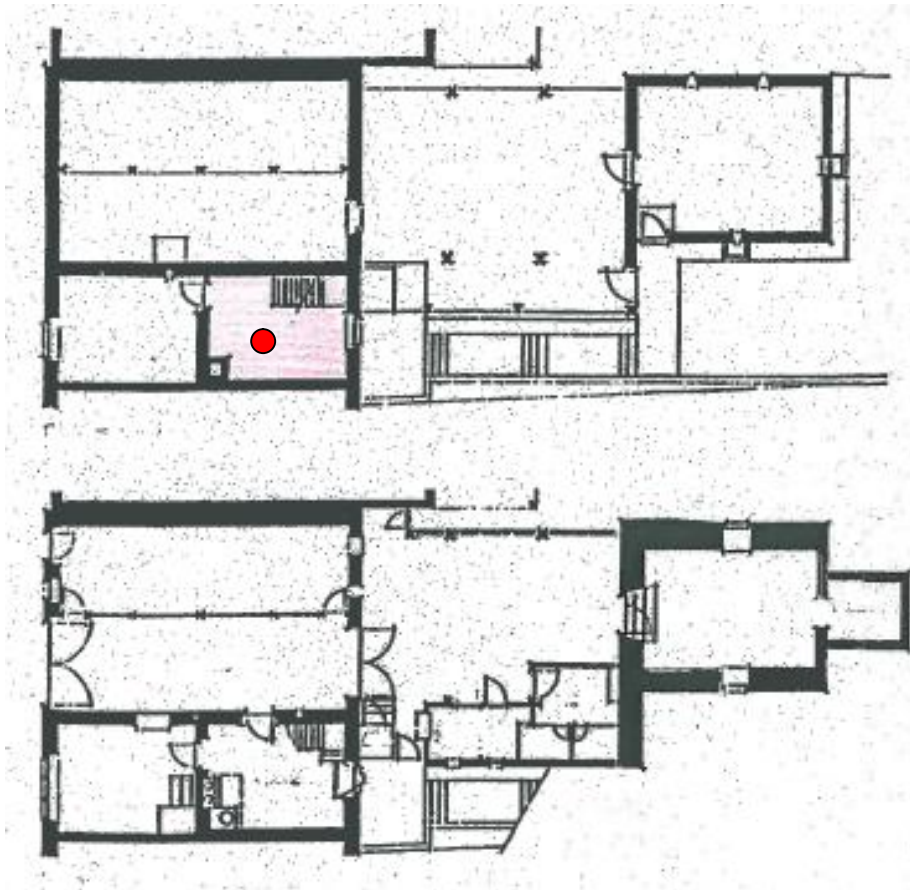


„Spaan-Schachtle“ unter dem Bett

Special clothes and jewellery was kept in this box under the bed.

These boxes were also used as suitcases.

Back in today's passage room we are standing in the former kitchen of the upstairs apartment.



The objects exhibited here were almost all used to produce food or to make it durable:



RIGHT: „Ankefass“ aus Holz

In this drum fresh cream was made into butter by a turning whisk. This model is from a large farmhouse and can contain various liters of cream.

LEFT: „Anke-Schtössel“ aus Metall

The upright metal cylinder was filled with cream and turned into butter by moving the tappet up and down.



„Anke-Schtössel“ aus Holz

Same model like the metal cylinder.

The upright wood cylinder was filled with cream and turned into butter by moving the tappet up and down.



„Dörr-Hüürdli“

Pieces of apple, plums or beans were placed on these grids and put into the warm oven to dry after the bread was baked.

Drying was used to conserve the foods for the winter time. The dried fruits were filled into linen bags and put into the drying chest.



„Dörr-Apparat“

Modern version of the drying grids.

This equipment contained an electrical heating source at the bottom. With the help of a fan the warm air was blown up and served to dry the fruits on the grids.



LEFT: „Deig-Mulde“

Dough was mixed and kneaded in this wooden container. The lid was closed once the dough had risen for the first time.

RIGHT: Broot-Schüssel“

Bread was inserted into the oven and also removed after baking with the help of this shovel.



„Chorn-Siib“, „Mähl-Siib“, „Hoor-Siib“

These sieves were used to eliminate grain pieces by sieving the flour. Different sizes of mesh were used. The sieve with the finest mesh was called “hair-sieve”.

You will find larger models in the shed.



„Chorn-Maass“

These buckets are official units of measurement called “sester”.

The requested quantity of grain to pay the rent was determined by these buckets.



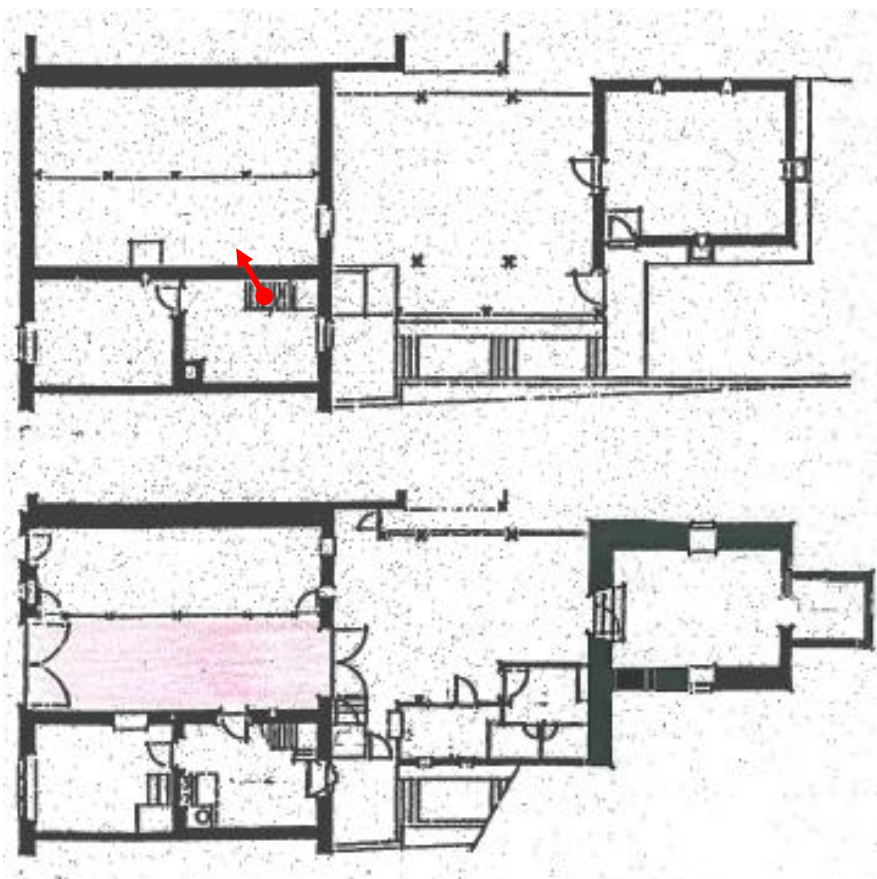
„Mulde-Schaare“

In the dough trough the dough was portioned and the remains scratched out with this scraper.

Besides the window continue to go up to the attic.

Enter on your own responsibility!

If the trapdoor is closed, it needs some force to release the lock and to open the door completely.



Attic (Stone building phase 1)

The attic was used as an additional unheated bedroom for the older children in summer and winter. It also served as a safe storage of grain, flour, salt or sugar. Also up here the lack of an under-roof assured the necessary ventilation.

In order to prevent the cold from the attic to flow down and also to safeguard the stored supplies during the day, the staircase was sealed with the solid wooden lid.

Smoke Chambre

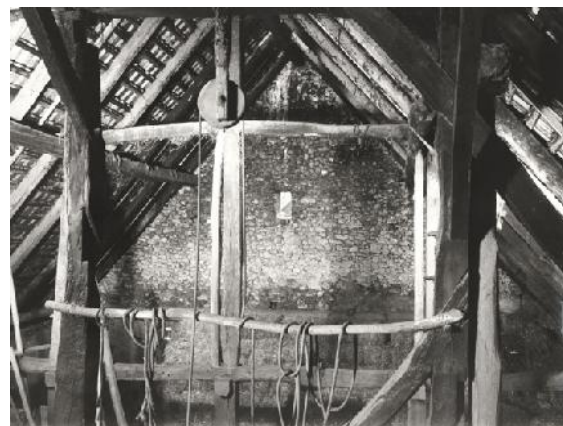
After the fireplace was closed in the kitchen, a smoke chamber was installed in the attic to the left of the chimney, into which the smoke from the chimney could be directed. In addition, a small fire with sawdust was maintained up here, and by means of a valve its smoke was also passed into the smoke chamber.

The meat which was previously cured in a salt bath ("Salzlake"), as well as the bacon and the sausages were preserved here by smoking.

Roof Construction

The missing middle wall allows a good view to the left to the lower "Oberte", the haystack opposite and down into the barn. On the right is the view to the later constructed platform and upwards into the open gable structure.

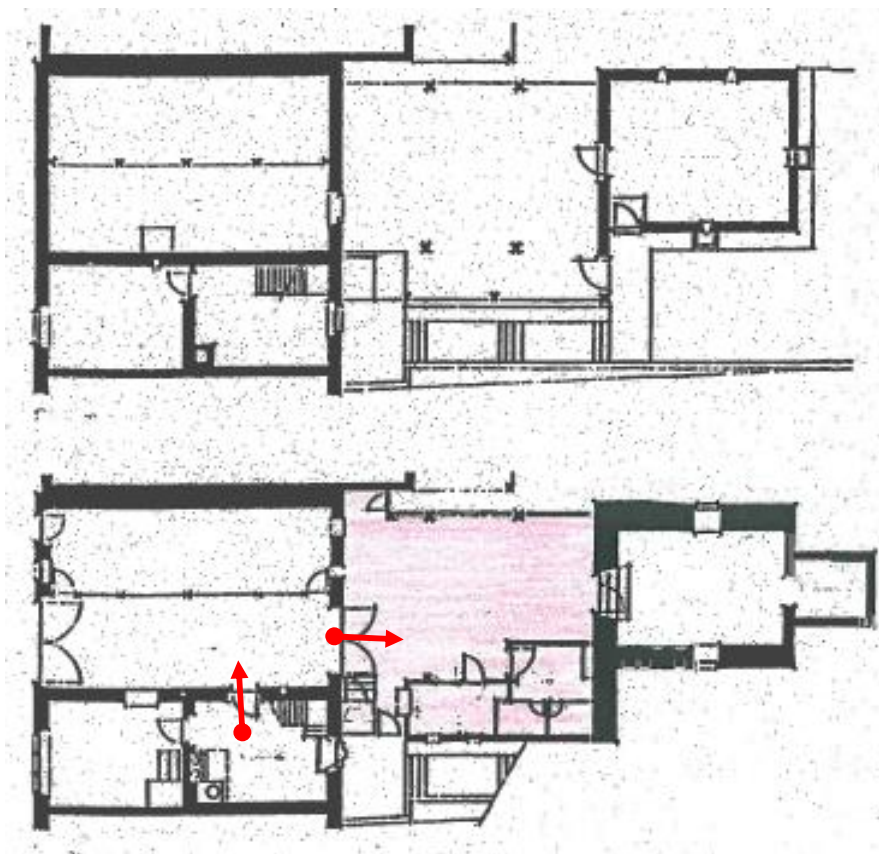
This roof construction was built in 1684 and has survived to the present day without any damage. It is a lying roof construction supported by a base frame. The base frame is supported by the streetward stone façade and is connected by a beam to the gable ends. The roof construction is therefore free of supports and offers a huge open roof space for the storage of hay and straw.



The same roof construction is also evident in other old farmhouses.

Now we go down the stairs to the ground floor.

Leave the living room and go to the right through the back barn door.



Shed (Stone building phase 2)

The largest change in the structure of the building was caused by the roofing of the courtyard between the main building and the previously freestanding, two-storey cellar building. The former "representative" barn door was replaced in this construction step by a simple wooden gate and moved backwards to the vaulted cellar. The access to the upper floor of the cellar building remained on the side and is secured today by a simple slat door.

The newly created shed combines the roof alignment of the cellar and meets the backward main roof in the form of a cross gable. It served as a sheltered workshop and housed - as still today - carts and larger equipment.

Pigsty

The pigs lived on their own, in a rather narrow and dark hutch. Their feeding trough was filled from the outside. They were fed with all kinds of gardening and kitchen wastes and as well with in the olden days still soap-free washing-up water from the kitchen.



„Fueter-Trog“ zum „Söi-Schtall“

Through this flap the swill was filled into the feeding trough from the outside.

Wooden Toilet

The plump toilet was originally located out in the garden, probably on the outer wall of the pigsty. During the renovation it was integrated into the shed.

The human faeces as well as those of the pigs, plummeted into the "Söigülle-Loch" (small reservoir for liquid swine manure). This manure was regularly scooped out and used as a fertiliser in the garden.



„Aa-Bee“ oder „Hüüsli“

Colloquial language for toilet also called toilet hut. The plump toilet used to be located outside as an independent hut.



„Dängeli-Stock“ mit „Dängeli-Hammer“

Stone base for sharpening the scythe after mowing. The upward mounted and rounded iron is the supporting surface for the scythe. The scythe is hammered finely with a special hammer and afterwards sharpened with a whetstone.



„Drei-Bäi“ mit „Abläng-Bängel“

This three legged trestle was used to shorten branches to 80 centimetres with a cleaver.

„Abschlaage“ / „Gertel“

A cleaver to cut and shorten branches.



„Wälle-Bock“

The shortened branches were stacked on this cart and tied with a wire. This bunch was inserted directly into the oven.

The cart was also taken to the woods in order to produce bunches locally.



„Truube- oder Obscht-Präss“

Portioned fruits were crushed out in this squeezer. The long handle increased the pressure.

Squeezers are found in all sizes either for home use or for commercial use in the vineyard.



„Röndle“

With this machine threshed grain was separated from chaff. The mixture was filled into the funnel and by turning the wheel the husks were blown away. The grain sieved by rattling.



„Verzapf-Maschine“

Corking machine to insert the corks into the wine bottles.

A smaller model can be found in the cellar.



„Fuetter-Trog“

Fodder chest used to store chicken and rabbit fodder.



„Söi-Schraage“

On the slaughter day the dead pigs were first boiled in a big vat and then placed on this stretcher in order to remove dirt and remaining bristles from their skin.

„Suurchrutt-Stein“

The heavy stones lying about were used to squeeze the fresh cabbage in the stand.



„Spreuer-Wanne“

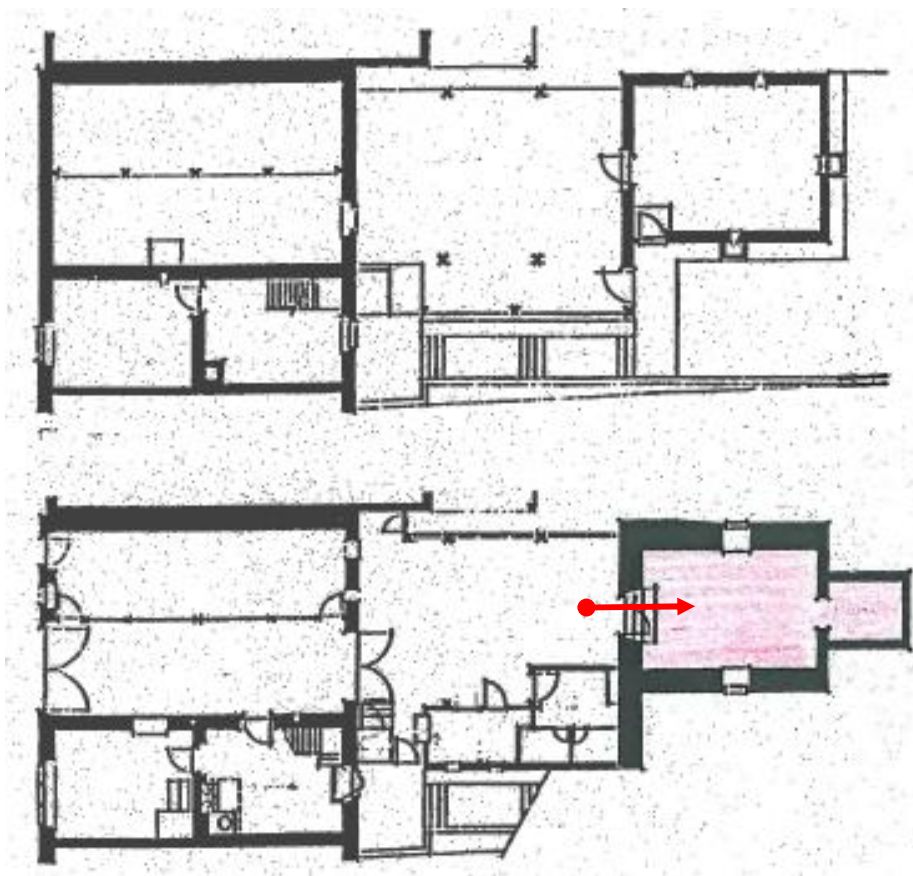
Threshed grain was filled into this basket and thrown in the air outside to separate the grain from the chaff by the help of the wind.



„Chaareschmiiri-Chessel“

Machinery grease was filled into this leather bucket and hung at the back of cart.

In the back part of the shed go through the massive round arch door into the vaulted cellar.



Cellar, formerly free-standing cellar building (Stone building phase 1)

The risk of being flooded by the village creek, which flowed openly in front of the house, is probably the reason why the stone houses had no basement foundations. Separate storage structures were therefore required to store the supplies.

Our previously freestanding storage building measured 7.5 x 5.5 m and was recessed slightly into the hillside. Its gable was built against the dwelling-house, so that the access to the precious supplies could be monitored. On the ground floor, the arched vaulted cellar, which is now in the rear part of the building, was accessible through the round arch door and the upper floor through an outward staircase.



Especially in a wine growing community such as MuttENZ, the partially in the ground or rock built cellars were cool and therefore possessed an important economic function. Besides the wine, there were also stocks of fruit, vegetables (sauerkraut, beetroot) potatoes and turnips.

Durlipskeller

This small cellar was added late 18th century. Mainly turnip and potatoes were stored here. Turnip was an important fodder for the cows in the winter in order to boost their milk production. More about this in chapter barn.



“Aggde” = Seep water drainage

Depending on the weather the dripping or even flowing hill water is contained in a canal which has been opened again. It runs right through the barn directly into the village creek. The cemented canal is covered with solid stone slabs, so it was also possible to place heavy equipment on it like carts etc . The canal is closed with a grid towards the cellar in order to protect against the penetration of rats.



„Stellerisier-Haafe“

Sterilizing pan. In order to conserve the fruits and vegetables these were filled hot into glasses and cooked (sterilised) in this pan.



„Chabis-Hobel“

Whole cabbage was cut into fine slices with this big cutter and then salted and filled into a stoneware pot. The pot remained several weeks in the cellar until the cabbage was fermented and edible.

“Sauerkraut” (cabbage) was an important vitamin C source during wintertime.



„Broot-Huurd“

Bread was placed on this rack and hung on the ceiling in the cellar in order to prevent mice from reaching it.

Depending on the family size bread was only baked every 1 to 3 weeks.



„Suurchrutt-Stande“

The freshly cut and spiced cabbage was filled into this stoneware pot. Then it was covered with a linen towel and wooden planks and weighted down with a big stone. The cabbage started to ferment and after 10 to 12 weeks it was edible. The cabbage needed to be cleaned regularly to avoid rotting.



„Steiguet-Haafe“, „Fett-Haafe“

These stoneware pots existed in all sizes from few decilitres to 10 litres. Amongst other goods melted pork fat was stored in it.

Eggs were preserved in a sodium potassium mixture.



„Rüebe-Hobel“

Turnips were fixed by the pin in the middle and turned with the winch over the bottom knife. Long strings were cut by this method and preserved in the same stoneware pot as the “Sauerkraut” (cabbage).



3 „Hand-Mühlene“

UP: Fruit-Mill for apples and pears. The fruits were cut with the inbuilt knives.

MIDDLE: Small grape-mill. Has inbuilt rollers instead of knives.

BOTTOM: Larger grape-mill as well with rollers

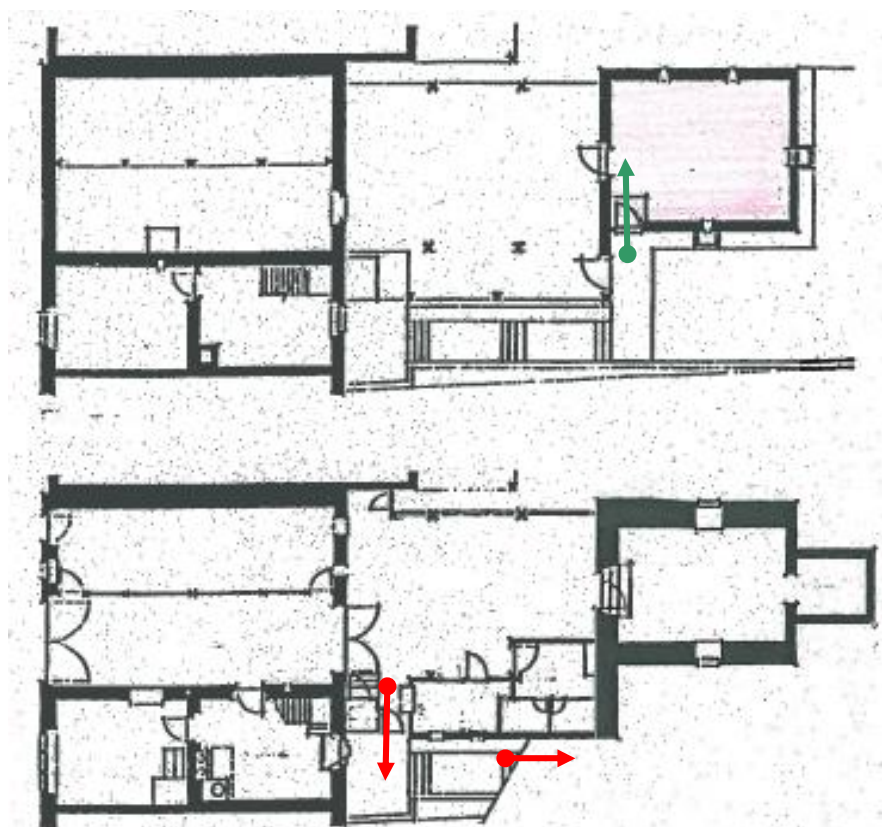
After crushing the fruits they were placed in the fruit-press.



„Bückti“

Container to be carried on your back for collecting the grapes in the vineyard. In order to carry or empty the container you needed to bend over.

Now go back into the shed and between toilet and pigsty out through the side exit. At the top of the outside staircase, you go left through the door into the workshop.



Workshop (Stone building phase 2)

After the roofing of the courtyard between the main building and the freestanding storage building, the former upstairs storeroom was used as a workshop. The solid entrance door probably corresponds to the lockable access over the former outside staircase.

When the fieldwork rested in the winter the farmer spent most of his time in the workshop. With the different tools and equipment shown here, he was able to carry out all necessary patchwork on the house, on furniture, and on the mainly wooden equipment like ladders and carts.

In our museum you can try the tools yourself - but at your own risk!



„Bäse-Bindbock“

By means of this device fine tree branches were tied and fixed. Originally with osiers and later on with wire.



„Gaarbe-Seili“

These ropes were used to bundle the stalks of grain into a sheaf. A sheaf was the size of an armfull of grain.

The ropes could be reused by wrapping around the wheels.



„Zingge-Spaltstock“

Raw wooden sticks were hammered through a round knife on this wooden stand to produce a crude round stick which could be finished e.g. as a wooden "tooth" ("Zingge") to be used for a rake.



„Zingge-Hobel“

The crude sticks were finished with this slicer and turned into wooden “teeth” (“Zingge”) for rakes.



„ Zieh-Bock“

Sitting at the right on the edge and by pressing the pedal the wooden pieces to be adapted were jammed.

„Zieh-Mässer“

The jammed wooden piece could be finished with this pulling knife (with the red grips) in order to produce tool-grips, chair-legs, rungs etc.



„Fäld-Egg“

In spring, before seeding, this harrow which was pulled by horses, cows or oxes was used to refine the soil.



„Umlänk-Rolle“

Wheels for hoists existing in various sizes.



„Bschlag-Schtöck“

Metal shoe tool existing in various sizes to sole working shoes. The expensive soles were nailed with special shoe nails and corner fittings (“Yyseli”) to protect the heels and the front.



„Sägi-Schliffbock“ mit Fuchsschwanz

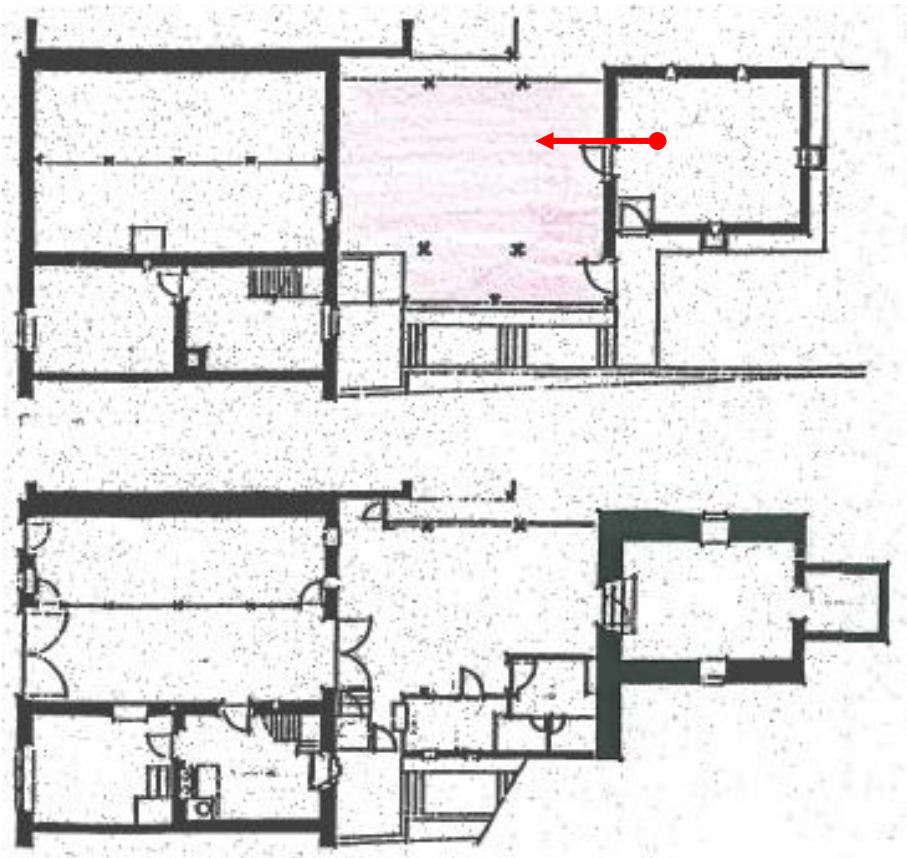
The clamped saw-blade could be sharpened tooth by tooth with a fine file.



„Stei-Traagj“

After ploughing the fields stones were collected and carried away on this wooden tool..

Go through the inner door to the attic.



Attic (Stone building phase 2)

Today's attic was built during the merging of the house and the previously free-standing storage building. Crops and other raw materials like flax were stored here. The missing under roof and the slatted wall ensured a permanent aeration of the stock.



In wintertime the attic also could be used to hang up the laundry.

At the end of the attic the floor space opens into the lower hay barn on the right and into the higher "Oberte" on the left. The beam constructions of the roofs can be seen very well from here.

Various equipments are displayed on the hay platform of which, of course, not all were used in this location.



„Wösch-Brätt“ und „Wösch-Zuber“
 Wooden washtubs served to soak laundry in a hot beech ash (soap replacement). The laundry was rubbed on the washboard to remove stains and then rinsed in the village fountain.

The other exhibits are clothes pegs and ladles.



From left to right:
“Wösch-Maschine”
 Washing machine with contemporary functioning.
“Wösch-Haafe”
 Laundry pot with integrated fire place.
“Wösch-Maschine us Metall”
 Turnstile actuated by a water-motor.



LEFT: **„Wösch-Prätschi“**
 Soaked laundry was hit (“prätscht”) on this wooden plank to remove the dirty water. A cruder variant of the washboard.

RIGHT: **„Wösch-Stössel“**
 The tappet was moved up and down in the leach to move the laundry.



„Wösch-Zäine“
 Laundry basket made from osier existed in oval or rectangle shapes and various sizes.

„ Wöschseili-Haschpel“
 On the washing day the ropes were extended from tree to tree in order to hang out the laundry. After drying the ropes were coiled up on these reels to prevent them to be used unappropriately and hence to be soiled.



LEFT: „Chinder-Badwännli“

Bathtub for children.

RIGHT: „Sitz-Badwanne“

Fullsize bathtubs for adults used too much wood and water therefore these sitting bathtubs were used.

Baths were quite rarely and several people had to share the same water. It was a lot of work to get the water from the village fountain and to boil it.



„Honig-Schleudere“

Wooden frames with honeycombs were placed in this vat and rapidly twirled in order to centrifuge the honey out of the honeycombs. The honey flowed to the bottom of the vat and by opening the valve could be filled into glass jars.

In order for the honey to flow well the working area had to be warm.



UP: „Hühner-Gatter“, „Hühner-Cheefig“

Live chicken were taken to the market in this transport grid.

DOWN: „Märt-Chaare“

Cases and baskets with fruits and vegetables were placed on the load area and carted on foot to the market in Basel City.



„Flachs-Brächi“

Flax-stems were finely broken up in various stages. The remaining wooden particles were removed with an iron comb (“Hächel”).

Exit the building and turn left to the hillside garden.



Garden

Small scale farmers tried to provide the best possible self-sufficiency, because paid job opportunities were rare. Of course, this also involved the fact that the farmer's wife maintained a vegetable garden behind the house or even outside the village fence (Dorfetter*).

Local citizens** were also able to rent a so-called "Bürgerstückli" from the local community and could maintain a vegetable garden there. However, this was not possible for foreigners, they had to lease the land directly from farmers.

The former farm garden contained all sorts of useful plants such as vegetables, potatoes, berries and medicinal plants. At that time every farmer woman knew how to use these.

The terracing shown here is hypothetical and cannot be proved. But it may well be that the terracing was actually made for easier planting. Possibly, today's grassland served as a pasture for a goat or as a further vegetable garden as small-scale farmers had to take advantage of every plantable centimetre.

*Dorfetter = mediaeval farmyard fencing of the entire village core. The simple wood fence separated the settlement from the surrounding pastures and kept the cattle away from the vegetable gardens.

**Even today, one distinguishes citizens and residents in Switzerland. Former, so-called residents, were only entitled to vote in their community, but not in the community they lived in. If a person became dependant on the community or died destitute, his community had to pay for the cost and not the residential community.



„Wald-Tüüfel“

Special tool to adjust heavy loads in order to be able to pull them by horses out of the woods.

The upper chains and hooks were fixed at a solid tree and lower chains were placed at the tree trunk and could then be moved by lever action.



„Chüngel-Schtall“

The rabbit hutch was placed outside the house. Nowadays this stable would not meet anymore the animal protection laws.

The tour ends here.

Please re-store the booklet at the exit.

We thank you for your interest.

Working Group Museums MuttENZ