

The Eighteenth-Century Soufflenheim Kitchen

After-death inventories written for residences of Soufflenheim contain a colorful mosaic of life in that Alsatian town. These documents identify the real property, personal property, and debts at the time of an individual's death. Listings of personal property include barn-yard tools, farm animals, and animal feed; household items like bedding, linens, furniture, and clothing; they also include kitchen tools and stored food products. This article focuses on these last two items and explores some characteristics of kitchen items found in the after-death inventories.

For this article, we consulted fifty-five after-death inventories from Soufflenheim residents who died between the years 1701 and 1792. Twenty-nine of these documents were dated between 1701 and 1749, while 26 were dated between 1750 and 1792. Among the fifty-five inventories, thirty-five included items used in a household kitchen. An appendix to the English version of this article provides a listing of all the kitchen items found in these thirty-five documents.

The Soufflenheim Inventory Index is maintained by Robert Wideen at the following web address: <https://soufflenheimgenealogy.com/notary>

English translations of the documents consulted for this article are found in two files:

“Inventories 1700-1749 (pdf)”

“Inventories 1750-1829 (pdf)”

After-death inventories are used in this article to document the usage of a specific item in Soufflenheim during the eighteenth century. We know, for example, that brass cauldrons were used because they were found in at least one inventory. For the same reason, we know apples were grown in Soufflenheim. However, readers are encouraged to avoid interpretations that assess the extent to which any particular item was in general use by Soufflenheim families.

Inventories were not created as tools to survey the usage of this or that household good. As such they do not tell us much about the proportion of families that grew apples or used a brass cauldron. Notarized inventories are an incomplete data set. These inventories, for example, did not mention terracotta pots, dishes, or molds, which might be surprising given the large number of potters who lived in Soufflenheim. We need to keep in mind that inventories were not created for all deaths in the town and those that were created did not contain all household items used by a family. Inventories listed only items that were owned by the deceased person. For these reasons we can use after-death inventories to verify that an item existed in the town of Soufflenheim, but we cannot verify the extent to which the item was used.

A kitchen is a room or part of a room used for food preparation and cooking. By the eighteenth century, Alsatian kitchens were designed such that a separate room was devoted to preparing and cooking food for the family.

The Alsatian kitchen in rural houses was a rectangular room located at the rear of the house. The floor was usually covered with sandstone slabs because there was almost always a cellar under the house. Most of the space was occupied by a masonry hearth or firebox, located under a wide hood. Smoke was guided through a chimney to the upper floor where a chamber was used for smoking lard and pork.

Source: “Living in an Alsatian House,” <https://www.vieil-erstein.alsace/r%C3%A9novation-pr%C3%A9serve-et-conservé/conserve-alsace-habiter-une-maison-alsacienne/hma1/>

Source: Marie-Noële Denis, “Système des feux et pratiques alimentaires dans la maison paysanne d’Alsace,” in: François Blary, edited, *Les Cuisines*, 2016. pp. 76-86.
https://www.persee.fr/doc/acths_1764-7355_2016_act_138_6_2797



FIGURE 1 Top: A farmhouse kitchen in Alsace. The masonry stove is under the large range hood. It features cooking items like pots and pans, ladles and skimmers.

FIGURE 2 Bottom: Another rural kitchen. The floor is covered with sandstone tiles; a supply of firewood is placed on the floor, and ashes are collected in a wooden tub.

Source: Marie-Noële Denis, https://www.persee.fr/doc/acths_1764-7355_2016_act_138_6_2797

Iron Pots and Pans

The cookware found in Soufflenheim inventories included cast-iron pots and kettles as well as those made from brass and copper. These heavy pots were used for wet-cooked foods such as stews and soups. Cast-iron fry pans were used for dry-cooked food that required high temperatures and these too were found in the Soufflenheim inventories. Eighteenth century kitchens also used gridirons for broiling and tin reflecting pans for roasting, but neither of these items were found in the Soufflenheim inventories selected for this article. As one account noted: “Alsatian cuisine favors dishes boiled and simmered over the stovetop, rather than grilled dishes.”

Source: <https://www.vieil-erstein.alsace/r%C3%A9serve-et-conserve/conserve-alsace-habiter-une-maison-alsacienne/hma1/>

The most common items in the thirty-five kitchens were pots and pans made of iron. Iron cooking pots were valued for their durability and their ability to distribute heat evenly, a characteristic that improved the quality of cooked meals. The alternative to iron cookware was brass or copper. These too maintained an even heat, but the metals were less durable and much more expensive than iron.

Pots and pans made of brass or copper had long been cast by pouring molten metal into a hollow mold made of loam or clay. In the sixteenth century Dutch manufactures began producing brassware using molds made of sand. The use of sand molds enabled the Dutch to lower the cost of high-quality cookware.

At the beginning of the eighteenth century (1707) a method for sand-casting iron pots was developed in England. Sand casting techniques employed re-usable patterns and enabled cast iron goods to be made in large quantities. Since iron was a cheaper metal than brass or copper, the combination dramatically lowered the cost of cookware. This made it possible for more households to purchase iron cookware. The spread of cast-iron pots manufactured by the Dutch casting techniques helped establish them as “Dutch ovens,” a term that has endured for over 300 years.

In Alsace, the built-in kitchen cooking stove appeared during the sixteenth century. The stove’s firebox was raised off the floor, and the cooktop was covered by a slab of refractory bricks or a cast-iron plate with openings for pots. In contrast to an open-flame fireplace where cooking was done on the floor, the built-in stove allowed cooking while standing. Thus, the cast iron pots used in Alsace did not have feet for standing stand in a fireplace. Instead, they had a metal ring around the body which allowed them to be adjusted to the stove’s openings.

A few Soufflenheim inventories included a cauldron made from copper or brass. A cauldron was another name for a large pot or kettle with a rounded bottom. It was intended for cooking or boiling water over a heat source. In the eighteenth century, women fetched water from the well in large earthenware jugs, which were then stored in the kitchen next to a basin or sink. The cauldron, sometime attached permanently to the stove top, would be the household’s source of hot water.

In addition to pots and pans, most Soufflenheim kitchens included cooking utensils such as a large spoon, a skimmer, a ladle, a meat fork, and a knife. The above image of a farmhouse kitchen provides an example of these items hanging on the wall. In addition to these five cooking utensils, many inventories included an ax or hatchet. Although typically listed as a farm tool, the ax or hatchet could be used in the kitchen as well. In the Soufflenheim inventories, however, a single household seldom had all five of these kitchen utensils. Moreover, the household almost never had multiples of the same utensil.

Economic status was reflected in the range of a household’s cookware. Lower class families were limited to perhaps a cooking pot, water kettle, and frying pan, while more privileged families owned larger assortments and varied sizes of the basic items, supplemented with specialized equipment.

Bread

Bread was the staple in everyone's diet, and it was the main reason for the grain fields scattered throughout the Soufflenheim ban. We find examples of bread's central role in the book *Soufflenheim, Une cité à la recherche de son histoire*. When the Austrian Army invaded in 1744, the town was "obliged to furnish them with bread and wine." And in 1766 when the community sent two militiamen to Haguenau, the town paid for their "allotment of bread and wine."

According to a summary found in the Historical Dictionary of Alsatian Institutions, flour made up a large part of the family's diet. In addition to bread, other foods made with flour included soups made with bread, soft porridge (*muess*) that mixed flour and vegetables, as well as noodles, vermicelli, and dumplings (*knoedel* or *klosen*).

Source: "Gastronomie alsacienne," Historical Dictionary of Alsatian Institutions, National and University Library of Strasbourg. https://dhialsace.bnu.fr/wiki/Gastronomie_alsacienne

The Historical Dictionary also notes that "people ate more bread in Alsace than in Germany or Switzerland Adults consumed between one livre and one kilogram of bread per day." The summary continues by claiming, "Wheat was the dominant grain in wealthier regions. Spelt and oats prevail in the Outre-Forêt and Sundgau regions. Rye (*roggen*) and millet (*hirse*) were declining."

Bread making required the grain that was grown in the fields. After the harvest, the kernels had to be separated from the chaff and then ground. The grinding operation was performed at the communal flour mill. Once the grain was ground into flour, it could be made into dough and baked. Baking bread often required a specialized oven.

Some Alsatian homes included a second firebox used to heat a bread oven. The bread oven was typically built against one of the exterior walls of the kitchen. The door for loading the bread was in the kitchen, but the oven itself was located outside the house, resembling an extension and covered by a small roof. However, in the eighteenth century not all houses had their own bread oven.

Source: "Feu (dans les habitations)," Historical Dictionary of Alsatian Institutions, National and University Library of Strasbourg. [https://dhialsace.bnu.fr/wiki/Feu_\(dans_les_habitations\)](https://dhialsace.bnu.fr/wiki/Feu_(dans_les_habitations))

Rural towns also had bakers who operated community baking ovens. In this case a woman of the household could take their pre-made dough to the community oven and the baker would bake it for a fee (paid in money or in kind).

Historians have found that, in addition to wheat bread, Alsations made brown bread and rye bread. The brown bread was composed of two-thirds wheat and one-third rye, or in equal proportions, half rye, half barley or oats.

Source: "Pain," Historical Dictionary of Alsatian Institutions, National and University Library of Strasbourg. <https://dhialsace.bnu.fr/wiki/Pain>

During the eighteenth century, Alsace saw a general decline in the use of rye in their bread and a greater reliance on the use of wheat in their bread. The eighteenth century Soufflenheim inventories consulted for this article contain stores of wheat, oats, and rye, with barley found in only one inventory. Twenty Soufflenheim inventories had a store of wheat, nine had a store of rye, and five had oats. The bread made in the village may have been made from only wheat flour, but was probably made from a combination of wheat, oats, and rye.

It would be useful to know whether a leavening agent was used in the bread baked in Soufflenheim during the eighteenth century. If yeast was used for creating the bread, it frequently came from beer. In Europe, the use of yeast as a leavening agent became more common in the sixteenth century, however, in the eighteenth century, unleavened bread was still a staple of the diets of rich and poor alike.

Unleavened bread was dense and difficult to digest, so it was made thin. Pieces of unleavened bread could be used as a plate to hold the rest of a meal. As the meal progressed, the juices soaked into the bread making it more flavorful and easier to swallow.

Bread was also used to make biscuits. In their original form, biscuits were simply twice baked bread. This left them crispy, flaky, and easy to preserve. Because biscuits remained edible for much longer periods of time than loaves of bread, they were ideal for long travels, war time, and stored supplies of food for winter months.

The Flour Mill

Before bread could be baked, a farmer's grain had to be ground into flour. Although this task could be done by hand using a mortar and pestle, the volume of grain needing to be pulverized called for a different solution. During the Middle Ages every European town and village had a flour mill that could grind grain into flour.

Milling was a mechanical process by which the grain was crushed into a powder called flour. The grinding removed the outer covering (the indigestible bran) and reduced the inner part of the grain kernel. The result was whole grain flour.

The heart of a flour mill was its millstone. The millstone was composed of two pieces, one stone sitting on top of the other. The bottom stone was fixed to the floor, while the top stone was mounted on a separate spindle. Grain was put between the two stones through a conical hopper in the center of the millstone while the top stone rotated. The rotary motion, combined with the weight of the stone, ground the grain into flour. Figure 3 shows an image of an eighteenth-century flour mill.

The millstone was driven by gears connected to a power source. A flour mill could be powered by men, animals, water, or wind. The classic mill design was waterpower. We know the mill in Soufflenheim was powered by water. The town account for 1672 recorded payments to a carpenter for work on the "mill wheel." Another payment for work on the "mill's wheel" was recorded in 1680. These records tell us, first, that Soufflenheim had a flour mill and, second, that it was powered by a water wheel. Figure 4 shows a close-up of Soufflenheim on the Cassini map of France. This plate was published in 1768. The flour mill is marked on map, showing its location on the Brunbach River at the confluence with the Eberbach River.

The miller who operated the flour mill possessed a considerable amount of craft knowledge. To grind flour properly, the miller needed to consider the speed of the water going past the wheel, the amount of grain fed into the millstone, and the cut-distance between the top and bottom stone. It was a miller's job to find the balance between these factors and avoid overground or underground flour. The balance, moreover, varied with the type of grain being ground and its moisture content. A master miller had to know his grain.

Flour mills were very large capital investments, and thus, they were almost always built and maintained by the local community. Although we do not know the specific customs followed at the Soufflenheim mill, typical customs might give us some idea about the local practices. Because the mill belonged to the community, the miller paid a rental fee for its usage. *Soufflenheim, Une cité à la recherche de son histoire* references a rent paid on the town's mill in the late sixteenth century.

The miller was paid for his service in money and in kind. The 1680 Soufflenheim town account recorded a money payment to "the miller for the common grinding." However, when individual farmers brought their grain to a mill, they received flour minus a percentage which was retained by the miller. The miller received this so-called "miller's toll" as the fee for his service.

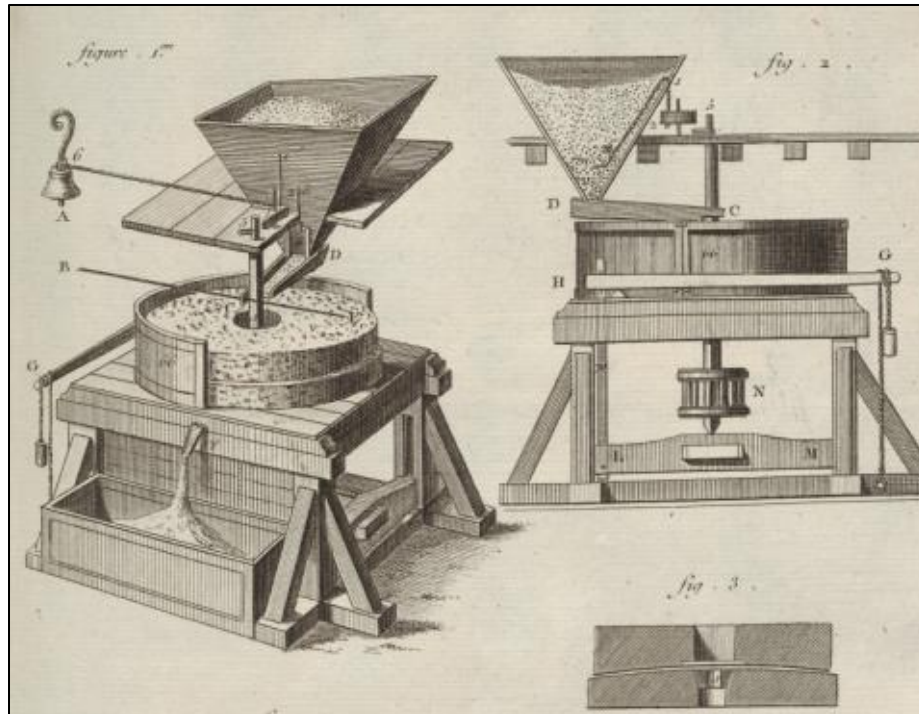


FIGURE 3

Interior view of a typical watermill

<https://artflsrv03.uchicago.edu/philologic4/encyclopedie0521/navigate/18/13/>



FIGURE 4

Close-up of Soufflenheim on the Cassini Map of France
Strasbourg plate (no. 162), surveyed 1760-1767; published 1768-1770
The flour mill is circled in red

<https://www.loc.gov/resource/g5830m.ghl00001/?sp=167>

The Bakery

After a household had obtained flour from the mill, it needed to mix the flour and bake the dough to create a loaf of bread. Households in Soufflenheim may have baked the bread themselves or they may have relied on the services of a baker. Baking ovens were expensive and required careful operation. This is why specialized bakeries emerged in villages, towns and cities. Figure 5 shows a representation of an eighteenth-century bakery.

We know from church records of births and marriages that there were bakers in Soufflenheim. In addition, the 1766 town account recorded that, when the new church was consecrated, “the baker cook[ed] bread ... for the population and ... the inn keeper ‘at the oxen’ [sold] wine....”



FIGURE 5

A Large Eighteenth Century Bakery

<https://artflsrv03.uchicago.edu/philologic4/encyclopedie0521/navigate/19/17/>

Soufflenheim’s population faced three possible arrangements for baking bread.

A) The household baked their bread at home in their own bread oven, or, in the case of unleavened bread, it could be cooked directly against a heat source.

B) The baker baked bread for the community. The baking oven (or ovens) could have been part of a communal bakehouse and structured similarly to the flour mill. The town baker (or bakers) might have rented the equipment and were responsible for its operation. In this case the population could take their pre-made dough to the communal oven and the baker would bake it for a fee (paid in money or in kind). Some support for this possibility was found in the town account for 1673 which recorded a payment “for the baker’s scale,” suggesting a publicly owned bakehouse.

C) The baker sold their service through an entrepreneurial enterprise. The bread oven could have been owned by the baker (there could have been more than one baker and more than one bakehouse). The population could take their flour to the bakery, and the baker would make the dough, bake the loafs, and retain a percentage of the flour as their fee for the service.

No doubt part of the population baked their bread at home while others relied on the bakehouse. However, it is less clear whether the eighteenth-century bakehouse was privately owned or a communal

resource. Although commercialization favored the entrepreneurial enterprise by the second half of the nineteenth century, it is not clear when that transition took place in towns like Soufflenheim.

Family Meals

The household stove and cookware discussed above was used to prepare the family meals. The Soufflenheim inventories from 1701 to 1792 identified a variety of food items stored by families. In addition to grain, Soufflenheim's agricultural fields produced root crops and legumes, while the kitchen gardens produced a variety of vegetables. Also, fruit trees were very common in the village.

Among the fifty-five inventories consulted, we found four with a supply of beans and seven with a supply of peas. Legumes were notable for their nitrogen-fixing root nodules. They collect available nitrogen from the atmosphere and store it in these nodules. When the plant was harvested, the uncollected roots broke down, making the stored nitrogen available to future crops. For this reason, legumes play a key role in crop rotation.

Other crops found in eighteenth century Soufflenheim included beets in one inventory and potatoes, which were found in nine inventories. The potato was a New World product that was brought to Europe in the sixteenth century. By the end of the sixteenth century it had been introduced into the Franche-Comté, the Vosges of Lorraine and Alsace. A century later, it was widely cultivated across the Low Countries, the Rhineland, Southwestern Germany, and Eastern France.

Potatoes had a significant effect on European demographics. The product yielded about three times the calories as grain from the same amount of land and was more nutritious. Moreover, potatoes grew in a wider variety of soils and climates. These factors significantly improved agricultural production in the Early Modern Era. For the local populations, potatoes were cheaper than bread, just as nutritious, and did not require a special mill for grinding. On the other hand, grain was much easier to transport and store so the production of both grain and potatoes coexisted.

No garden vegetables were found in the fifty-five Soufflenheim inventories. Perishable vegetables were not expected in an inventory list, but items like cabbage and carrots could be stored. Eight inventories contained sauerkraut or a sauerkraut barrel, and four households had a cabbage barrel, which tells us that cabbage was grown. Many vegetables could be stored if they were pickled with a salt brined or an acid. Sauerkraut was one example.

Curing or pickling vegetables with a salt brine prevents the growth of certain microorganisms that cause the food to spoil, while encouraging other good microbes to flourish. The vegetables thereby undergo a fermentation process. Curing or pickling with an acid, like vinegar, stops the growth of the spoilage-causing microbes without stimulating the microbes that caused food to ferment. The result was unfermented pickles. In some cases, both brine and acid were used.

Nineteen Soufflenheim inventories contained vinegar or a vinegar barrel. The vinegar was used for pickling as well as cooking. Vinegar can be produced from any fermentation process. Beer, wine, and apples were all fermented and could have been the base for the vinegar found in Soufflenheim.

Three inventories contained malt, which could have been used to make vinegar as well as beer. Apples were grown in Soufflenheim. One of the inventories included twelve sacks of apples. The vinegar used for cooking and pickling could have been made from apple cider. Finally, two inventories had a plum barrel.

Eleven of the Soufflenheim inventories contained a store of meat. Five of these were described as "dry meat," five were "smoked pork," and one was "dry smoked pork." In addition to the stored meat, thirteen inventories included at least one living pig.

Before the mass production of pigs in the twentieth century, fresh pork in Europe was traditionally an autumn dish. Pigs were slaughtered in the autumn after growing in the spring and fattening during the summer. Due to the seasonal nature of the meat, apples, which were also harvested in late summer and autumn, have been a staple pairing with fresh pork.

Salting pork was a remarkably effective technique for its preservation. Europeans had long known the techniques of curing food in salt or salty brine. It was basically a pickling process. Salting pork was used to produce ham, bacon, and sausage. Shoulders and legs were commonly cured to make ham, whereas sides, belly, and back were cured to make bacon. In continental Europe, bacon was used as a cooking ingredient primarily in cubes. It was valued as a source of fat and for its flavor.

Before the twentieth century smoking was also used to preserve pork. Ham and bacon were made from fresh pork by curing with salt, then smoking them. Large quantities of salt were added, and smoking times were quite long, sometimes involving days of exposure. In an Alsatian kitchen, a smoking chamber was built into the chimney of the kitchen stove. The chamber was in the upper level of the house and could be opened to use the smoke from the stove's firebox.

Lard was another important product made from pigs. The historian Lucien Febvre placed Alsace among the French regions where butter and lard, associated with cattle and pig farming, were the primary cooking fats. Lard is a semi-solid fat obtained by rendering the fatty tissue of a pig. It could be made by steaming, boiling, or dry heat. Lard was an important cooking ingredient and was used similarly to butter. Cooks used lard as a cooking fat, a shortening, or a spread in the same ways as butter. Four inventories contained stores of fat, grease, or lard, which were probably different ways of expressing the same product.

It was notable that the fifty-five inventories contained no dairy products. Liquid milk was of course highly perishable, and we did not expect to find it in household storage. Nevertheless, sour milk (*lait caillé*) was a common, everyday food among rural households. Naturally occurring lactic acid bacteria would ferment the milk, causing it to thicken and separate into curds and whey. Sour milk was eaten with bread, potatoes, or porridge. Sour milk could also serve as an intermediate stage in making fresh cheeses. The curds might be drained to produce a soft cheese similar to what is now called "fromage blanc" or "quark."

Butter and cheese could be preserved. Both butter and unfermented cheese could last through a winter when a cow was dry. And, of course, fermented cheese could be stored for a year or more. It seems reasonable to expect butter and cheese to be listed in after-death inventories, however, these items were not found in the inventories investigated.

On the other hand, there was indirect evidence of dairy products in Soufflenheim households. One inventory included a "butter pot" and five included a milk storage container (a "milk barrel" or a "milk tank"). Perhaps more significantly, thirty-eight of the inventories included at least one cow.

Another perishable food product that we did not expect to find in the inventories was eggs. But seven of the inventories contained hens and twelve contained at least one goose. The eggs from these birds were surely included in Soufflenheim meals.

The Dining Table and Tableware

The historian Marie-Noële Denis studied the role of dining tables in Alsatian houses and noted that the custom of sitting on a chair at a high table for meals was the result of a slow evolution that was still evolving at the end of the nineteenth century. She notes that when dinning tables were introduced into Alsatian houses, they were found in a corner of the living or common room (the room known as the "Stub") and were flanked by a fixed bench on one side and chairs on the other. There was no table in the kitchen and no dedicated dining room.

In a somewhat odd result, the Soufflenheim inventories contain many instances of tablecloths but none of the inventories contained a dining table. Marie-Noële Denis, offered two explanations for this observation.

It is possible that the folding tables, attached to the wainscoting and folded back against the wall after meals, were considered—like the stove and built-in furniture—to be real property, attached to the house and, as a result, not listed in the inventories. It is also conceivable that, in the rural world of the nineteenth century, it was still customary to eat while sitting on a chair or stool, without a table, but leaning on a chest or one's lap. This hypothesis, put forward by J. M. Boehler (1986), refers to paintings by Le Nain—which, it is true, date from the seventeenth century.

Marie-Noële Denis, "Tables à manger en Alsace," *Revue des Sciences Sociales*, N°27, 2000, pp. 42-47. https://www.persee.fr/doc/revss_1623-6572_2000_num_27_1_1846

The Soufflenheim inventories also suggest a limited amount of tableware or cutlery. Only three inventories had dining plates, and no bowls or cups were found in this set of records. Although forks were not common in the eighteenth century, spoons and knives had been used for dining since Paleolithic times. Among the fifty-five inventories consulted for this article, seven reported spoons for use with a meal (as opposed to a "large spoon" for cooking), and none of the inventories listed forks.

According to the Historical Dictionary of Alsatian Institutions, at the beginning of the eighteenth century, the complete place setting (plate, knife, spoon, fork) was known, and it was used in aristocratic homes. "Peasants continued to eat from a communal dish, serving themselves with a large spoon and cutting portions on a board, or even directly on the table. Throughout the eighteenth century, a gradual exchange of dining customs occurred. By the end of the eighteenth century, it can be said that the peasant household had adopted the table manners of the aristocracy...."

Source: "Gastronomie alsacienne," Historical Dictionary of Alsatian Institutions, National and University Library of Strasbourg. https://dhialsace.bnu.fr/wiki/Gastronomie_alsacienne

Closing Observation

The preparation of a meal was merely the precursor to its consumption. The after-death inventories have nothing to say about how many daily meals an eighteenth century Soufflenheim family consumed. Nor do we get a sense of the timing of meals. The three-meal regimen so common today did not become a standard until well into the Modern Era. According to the Historical Dictionary of Alsatian Institutions, during the seventeenth and eighteenth centuries, "the peasant consumed five meals in summer: one at dawn at the start of his workday (brandy and bread or coffee), the second at 7 or 8 o'clock—his main meal—consisting of soup, vegetables, and meat, a third at 11 o'clock, a cold meal (bread and cheese), which he might eat in the fields where his wife had brought it, a fourth around 4 or 5 p.m., another cold meal, bread, cheese, butter, turnips, and salads, and finally the last at 9 or 10 p.m.: soup, salad, and curdled milk. In winter, he would only eat three meals."

APPENDIX I
Soufflenheim Inventories: 1701-1792
Kitchen items found in thirty-five after-death inventories

Hans Jacob Kieffer (15 June 1701) 1 copper vat 1 old pan of cast iron 1 iron ladle 1 soup ladle 1 iron grease ladle	Augustin Underkirch & Barbara Christmann (28 July 1707) In copper Same in tin Same iron	Maria Sigler [Sigel] (29 July 1707) One old copper cauldron One iron pan
Gertrude Kieffer (15 March 1708) 2 old copper pans 1 copper cauldron	Catherina Siger & Hans Lohr (11 March 1710) 1 old iron pan 1 iron spoon	Hans Jacob Becker (3 May 1711) A smaller cauldron One iron pan
Anna Maria Christmann (4, 5, 6 May 1711) jug of one measure 1 dish of middle size 2 plates 1 soup spoon 1 bottle of one measure 1 iron pot 1 middle sized dish 1 jug of one measure 1 cauldron of 1 measure 1 old pan 1 copper cauldron 1 old iron pan 3 pewter dishes 4 pewter plates 1 small pewter jug 1 pewter jug of one measure	Barbara Kieffer & Hans Georg Metteweg (5 April 1724) 1 old copper pan 1 old copper cauldron and tools 4 old pewter spoons 1 old cooking pot 2 iron pans 1 iron meat fork 1 iron pan	Niclaus Träher (8 January 1727) 1 old brass cauldron 1 large tin soup pot 1 tin jug 5 tin spoons 1 iron pan 1 small copper pot 1 old iron skimming spoon 1 iron mold 1 stone jug with tin surrounding 1 large tin dish 1 large old copper pan 1 iron soup spoon 1 new copper pan 1 tin bottle 1 brass candlestick 1 stone jug with tin surrounding 1 tin bottle contains half measure 1 tin jug contains a schoppen 5 tin spoons 1 tin vase 1 iron soup spoon 4 tin spoons 1 pine tree kitchen stand
Thomas Kieffer (16 May 1729) 1 copper barrel 1 pewter jug 1 old iron pan 1 kitchen stand 1 oven stand	Niclaus Träher (15 April 1734) 1 copper cauldron of half ohm measure 1 old pewter bottle	Barbara Leymann (1 March 1736) 1 new copper cauldron 1 iron pan 1 iron grease pan 1 iron skimming spoon

Maria Irr (8 July 1738) 1 small iron pan 1 foam skimming spoon 1 iron pan	Margaretha Balbierer (5 April 1740) One copper basin and one iron pot	Maria Göltzer (20 July 1740) One old copper cauldron 1 large iron pan 1 smaller of the same 1 iron pancakes pan One iron skimming spoon One iron soup spoon One iron cooking spoon One iron pot
Philipp Kieffer (13 June 1746) 1 old copper van 1 ironed and deep 1 old tin pan 1 smaller iron pan 1 soup jug with spoon 1 out of pewter 1 pine tree flour bin 1 old kitchen cupboard	Catharina Wölf (15 June 1746) One iron pot of middle content 1 other of the same 1 smaller same 1 small vat 1 kitchen chest	Michael Kieffer (14 November 1747) 1 good copper cooking pot 1 worn iron pan 1 old iron smaller pan 1 large iron cooking spoon 1 iron meat fork 1 iron soup spoon 4 wooden plates
Maria Träher (15 November 1747) 1 good iron cauldron 1 old pot 1 cooking mold	Mathis Beckh (27 February 1749) 1 copper cauldron 1 iron pot 1 iron pan 1 skimming spoon 1 soup spoon 1 meat fork	
Joseph Wilhelm (21 April 1758) 1 iron pot 2 iron pans 2 iron soup spoons	Salome Metzler (19 January 1762) one iron pan one smaller one iron pot with cover one skimming spoon, fork, and knife	Hans Georg Biff & Anna Maria Witt (6 February 1762) 1 iron pan 1 same cast iron 1 iron pot and cover 1 melting pot
Jacob Mössner (16 June 1762) 1 copper van 2 iron pans 1 meat fork and spoon a skimming spoon 1 iron pot and cover	Johannes Beckh (18 June 1762) 2 oil pans and 1 smaller 1 skimming spoon and one meat fork and 1 knife 2 iron pots with covers 2 stone jugs Half on a copper cauldron	Frantz Nuber (27 September 1763) an old iron pan a small tin pan a mold a pair of scissors

Jacob Kieffer & Margaretha Liechteisen (10 January 1765) 1 van 1 other type 1 pot and one larger 1 iron pot 1 iron pan 1 spoon 1 iron cooking spoon 1 brass van 1 iron van 2 small grease pots 7 spoons 1 larger spoon 1 kitchen fork 1 cooking spoon 1 same	Barbara Stäblerin (6 February 1766) Cooking material 1 iron skimming spoon	Maria Magdalena Brotschy (9 September 1768) 1 old big iron worked pan 1 smaller one 1 large iron spoon and skimming ladle, plus meat fork
Otillia Metzler (4 March 1774) 1 old copper cauldron 2 large iron pots 1 iron spoon skimming spoon one meat fork 1 stone oil jug	Margaretha Wilhelm (6 February 1778) 3 different iron pots 2 iron pans 1 brass cauldron 1 skimming spoon, another kitchen spoon, one meat fork, another one 1 old iron pan several kitchen tools 1 oil jug	Anna Pauli (5 February 1781) one iron pot and its cover one iron pan one iron pan one with a cover one oil pan one bowl one skimming spoon and spoon plus meat fork several pots one old copper cauldron
Valentin Eisenkirch (22 February 1783) Two iron pots Two materials for cattle Two pans One copper van	Joseph Kieffer (18 February 1785) 5 spoons and one fork 1 iron pan 1 small jug	Stephan Zettwooch (11 January 1786) 1 old copper cauldron 1 iron pan 1 skimming spoon 4 old spoons 1 cup 2 basins 1 tool to cut 1 knife 1 sack 3 saws in iron