

# COFFEE — A HOT STORY



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ENGLISH

EXHIBITION

TEXTS

& INFORMATION  
ABOUT OBJECTS

Welcome to *Coffee – a hot story*! In this brochure you will find the exhibition texts translated into English. To make it easier to find the right passage, the English headings are also printed on the signs in the exhibition.

On display are hundreds of objects from Kulturen's collections. Unfortunately, it is not possible to present information on all objects. If there is a special item you are wondering about, please contact Anna Lindqvist ([anna.lindqvist@kulturen.com](mailto:anna.lindqvist@kulturen.com),) or Karin Hindfelt ([karin.hindfelt@kulturen.com](mailto:karin.hindfelt@kulturen.com)). Feel free to take a picture with your mobile phone camera and send it to us with your question.



## **THE LUND HALL**

### **The Exclusive Coffee**

During the 18<sup>th</sup> century coffee houses opened in the largest Swedish towns. The customers were exclusively men, who drank coffee while doing business, playing cards or discussing politics.

Coffee was served in the homes of the upper classes, often during afternoon visits. In 1747, Carl Linneaus wrote that afternoon coffee is a Swedish custom, while the English and French drink coffee in the

### **The display shows how coffee could be served by the upper class during the latter part of the 18th century.**

**Armchair**, mid-18th century. Painted and gilded after the chair was included in Kulturen's collections. (KM 8014.2)

**Portrait** of a woman dressed in robe à la française, mid-18th century. (KM 24085)

**Coffee pot**, rococo, pewter, by Johan Gottlieb Reichel, Germany. (KM 13116)

**Candlesticks**, rococo, pewter, from 1761, signed by the widow of master pewterer Magnus Söderberg, who after her husband's death took over his workshop in Stockholm. (KM 19037)

**Cups with saucers**, *famille rose*, Qing dynasty (1736-1975). (KM 96991)

### **Women and Coffee**

In the 19th century, coffee became less expensive and more of a women's beverage. Cafés catering solely to women were opened. These were places where women could socialize without male control.

Views on the health properties of coffee varied greatly during the 19th century. In 1879 the physician and cookbook author Charles Emil Hagdahl wrote: "A well-prepared coffee is a cheering and lively

morning. As coffee lacks an intoxicating effect, it was considered a suitable drink when women and men socialized in a "civilized" manner.

The expensive coffee was served in small Chinese porcelain cups without handles. These were turned right when the drink was served. Coffee was made in a copper kettle and poured into serving pots. Porcelain coffee pots were imported, but silver, brass or pewter ones were often made by local craftsmen.

### **On the back of the display:**

**Background:** coffee can, Bellman's coffee, made by AB Plåtmanufaktur. (KM 56093).

**Painting:** *At the Fortune-teller's*, by Pehr Hilleström (1733-1816), belongs to the J. A. Berg's foundation, Stockholm University, photo: Jean Baptiste Béranger.

**Painting:** *The Stenbock Family in their library at Rånäs castle*, painted ca 1740 by K.F. Svan (1708-1766). From the collection at Skokloster castle. Photo ©Fine Art Images/Heritage Images

**Painting:** *The Remy Family of Bendorf, close to Koblenz*. Painted in 1776 by Zick Januarius (1730-97). Photo ©Germanisches National Museum / Bridgeman Images

drink, which can be used to combat fatigue and exhaustion of both soul and body." In bourgeois homes, coffee was served in the parlour. Factories produced entire porcelain coffee sets with period decor. Nickel silver sets were also popular. Novelties such as iron stoves and baking powder, together with domestically produced sugar, lead to new baked goods. The Swedish tradition of coffee parties with seven types of biscuits and cakes emerged.

### **The display shows a bourgeois drawing room from the late 19th century.**

**Chairs**, part of a furniture set from the home of Carl Martin Collin, Lund. Gifted to Kulturen by his housekeeper Elna Hansson. (KM 51491)

**Upholstered armchair**, in Second Empire style. In carved and polished walnut, 1860s. Later upholstery. (KM 66158)

**Sheet music shelf**, mahogany, a popular piece of furniture at the time. From the vicarage at Räng. (KM 45465)

**Painting**, depicting the beach at Bjärred, by Paulina Odenius (1846-1921). (KM 44774)

**Photo** of professor Carl Georg Brunius (1792-1869), in a wooden frame decorated with carved oak and bay leaves. (KM 48780)

**Bulldog**, Rörstrand porcelain factory. Probably by Waldemar Lindström. (KM 44925)

On the back of the display:

**Background:** coffee can, made by Barsvik's for Löfberg's lila. (KM 78257)

**Photo** from the Paulus and Anna Romare collection. (KM 93501.77)

**Label**, advertising the J.H. Nygren's patisserie & ladies' café. (Kulturen's archives 100.1802)

### **Twenty Cups a Day**

Coffee became an everyday drink in the 19th century when distilling spirits in the home was banned. Mealtime habits started to change across Sweden, with coffee being served both morning, noon and evening, sometimes together with a shot of liquor.

Drinking lots of coffee was a way to keep hunger at bay. The cups were small and the coffee weak, the grounds were used several times. To many, coffee was still expensive

**The display shows a kitchen in a commoner's home circa 1900.**

**Chair** (KM 51850.25)

**Shelf** (KM 51850.36)

**Peg rail** (KM 51850.209)

These three objects are part of the Mjöhult collection. It consists of 520 items which provide an insight into a vernacular Scanian home over several generations.

**Coffee cup with saucer**, hand-painted, by Dawson & Co., Sunderland, England. Purchased for the museum's collection as early as 1884. (KM 1756)

**Milking stool**, from Södra Sandby, close to Lund. (KM 46612)

On the back of the display:

**Background:** coffee can, Skånskan's kaffe, by PLM for Skånska Kaffe-aktiebolaget, Helsingborg. The decor shows woven ribbons from different Scanian districts. The

**Coffee set**, nickel plate, Johan Engström Fabriksaktiebolag, Eskilstuna. (KM 52541)

**Coffee cups**, imported from Germany. Decorated at Johan Ekelund's porcelain painting workshop in Ystad. (KM 52552)

**Flowerpot**, majolica, Gustavsberg porcelain factory 1895. (KM 45432)

**Advertisement stamp**, for J.H. Strauss' coffee roastery and colonial goods. (Kulturen's archives 100.9503)

**Photo** by Ida Ekelund's Studio, Lund. The photographs from Ida Ekelund's were found under the floor in the former studio in 2012. (KM 93676.2157) Please visit the exhibition *I see you – photographer Ida Ekelund* at Kulturen.

and to make it stretch surrogates were used. These could be made from rye, dandelion roots and chicory.

Coffee beans were roasted on an iron stove, coarsely ground and boiled in a copper kettle also used for serving. Iron stoves made it easier to bake at home and thus it became more common to offer baked goods with the coffee.

**Sugar cutter**, used to cut smaller pieces from conical sugar loafs. (KM 27170)

**Coffee roaster**, intended for use in an open fire or a tiled stove. Not intended for the iron stove. (KM 66986)

**Coffee roaster**, a covered pan with a crank that rotated a wing inside the pan, ensuring that the beans were evenly roasted. (KM 56838)

**Copper kettle**, by Magnus Ryberg, Göteborg (KM 43381)

**Copper kettle**, by W. Bäcklund, Skellefteå (KM 47571)

original can is on display on shelf #4 in the packaging section. (KM 93971)

**Photo:** Woman grinding coffee in Hult in Västergötland, 1908. Photographer Erik Rud, in the collection of Västergötland's museum.

**Illustration:** *Three rowing madams in Stockholm have a coffee break*, by C. A. Dahlström, from the book *In Stockholm* (1855).

### **Coffee all Around**

In the 1960s, as television sets became widespread, fewer people visited cafés and patisseries with many being forced to close. If guests were expected, it was easy to whisk together a cake from shop-bought cake mix.

In the modern supermarkets, coffee was bought roasted, ground and pre-packaged. Brewing coffee instead of boiling it became increasingly common. Coffee was served from a thermos coffee pot which kept the beverage warm for the duration of the evening's TV shows.

The coffee pot encased in woven plastic was a bestseller manufactured by Termoverken in Jönköping. These pots were, on occasion, returned to the factory as the plastic had melted, due to people trying to keep the pot warm on the stove - as done with a metal coffee pot.

***The display shows a living room circa 1970.***

***Couch***, 1960s. From Alrik Jönsson's farm. The farm is part of Kulturen's Östarp since 1995. (KM 84547)

***Painting***, Scanian landscape with two traditional farms. From Alrik Jönsson's farm. (KM 84543)

### **Coffee Breaks and Picnics**

Society changed rapidly during the 19th century. Industrialization and urbanization greatly influenced habits and customs. The emerging social movements engaged large numbers across Sweden.

Drinking coffee became an integral part in coming together, in the newly formed clubs and associations as well as at communal

coffee meetings after Sunday church services. In the workplace, shorter breaks for coffee were now allowed.

***Drawing:*** *Interior of a crofter's home in Småland*, by Kilian Zoll (1818-1860). Part of his sketchbook dated 1845-1857. (KM 8224)  
***Painting:*** *The Coffee Moment*, by Jakob Kulle (1838-1898). Photo ©Alamy Stock Photo

***Coffee table***, teak. By Tingström's Bra Bohag, modell Frisco. 1960. Design Folke Ohlsson. (KM 88740)

***Stringshelf***, teak veneer. Design by Nils Strinning. 1950s. (KM 75533)

***Hooked rug***, made by Sture Odehall, circa 1940-1969. (KM 83966)

***Coffee cup with snack plate***, earthenware, circa 1960-1963. (KM 82532)

***Thermal carafe***, by AB Termoverken, Jönköping. Bought by a family in 1958, along with their first TV, in preparation for the broadcasts from the FIFA World Cup, hosted by Sweden. (KM 82510)

***Creamer and sugar bowl***, by Jani-keramik in Laholm, 1950s-60s. (KM 87058 and KM 87059)

### **On the back of the display:**

***Background:*** coffee can, made by PLM for Cirkelkaffe. (KM 82410)

***Photo:*** *Fika* with coffee in front of the TV, 1960s. ©Sjöberg bildbyrå

***Photo:*** Gathered round the coffee table. Private photo.

***Photo:*** Olympic diver, gold and silver medallist, Ulrika Knape being served coffee by her husband and fellow diver, Matz, in their home in 1975. ©Sjöberg bildbyrå.

A statutory holiday with two weeks' leave was introduced in 1938 and in 1951 yet another week was added. Leisure time was to be meaningful and conducive to a healthy lifestyle. A picnic basket with coffee often accompanied nature excursions, cycling and camping trips. New practical products were created for the modern outdoor life. Thermoses, mugs and picnic bags were designed in colourful and durable plastic.

## **Hanging:**

**Bucket** from the picnic set *Taffel*, a complete plastic set for four people. Designed in 1959 by Sigvard Bernadotte and Acton Bjørn, made by Husqvarna Borstfabrik. Available in four different colour schemes. The bucket could be used to fetch water and the lid as a sink for washing dishes. (KM 83447)

**Pack-away table and stool set**, the folding table also serves as a case for the stools. (KM 96622)

## **Top shelf**

**Red thermos with red top**, made by Termoverken in Jönköping. (KM 84581)

**Thermal carafes** in stainless steel, designed by the firm Bernadotte & Bjørn for the wholesale company Moderna Kök (Modern Kitchens). The company later developed products of their own, several of which were designed by Bernadotte & Bjørn. The one on the left was designed in 1958-59 by Piet Hein. (KM 80263). The one on the right was launched a couple of years later and holds  $\frac{3}{4}$  litre. (KM 88784)

## **2<sup>nd</sup> shelf from the top**

**Thermoses.** Plastic items from the 1950s-60s were often designed by renowned industrial designers. From the left thermoses designed in 1980 by Arne Darnell for Hammarplast (KM 88761), by Carl-Arne Breger in the 60s for AB Termoverken in Jönköping (KM 82503) and by Jan Krahner in 1972, produced by AB Husqvarna Borstfabrik. (KM 88760)

**Pitcher with lid**, polystyren with a modern triangular shape, designed in 1961-63 by Rolf Häggbom and Hélène Lalander of Bernadotte & Bjørn for Husqvarna Borstfabrik AB. (KM 88757)

**Thermos pocket flask**, part of the Åhlén's collection *Helt enkelt (Quite simply)*, launched in 1998 when Stockholm was the European Capital of Culture. Designed by Olle Gyllang and produced by Hackman Hammarplast. (KM 85545)

## **Coffee moments – then and now**

**Slide show** featuring photos from Kulturen's collections as well as privately owned.

## **Packaging**

In the past, goods were transported in sacks, baskets or wooden containers. Most

**Portable transistor radio**, purchased 1957 in Lund. The owners took the radio with them to the beach in the summer. The handle supposedly worked as an antenna, but since there was no place to hang the radio at the beach, the reception was never any good. (KM 82519)

**Cooler bag**, plastic, 1950s. Used by the Cedergren family when travelling between their home in Kallinge and the summer cottage in Eriksboda, Blekinge. (KM 98575)

## **3<sup>rd</sup> shelf from the top**

**Disposable cups**, by J D Stenqvist AB, Kvidinge. (KM 77604)

**Disposable cup with plastic holder**, *Meny Combi*, designed by Carl-Arne Breger. Produced in an array of colours by Åkerlund & Rausing. 1960s. (KM 87017)

**Mug in double-walled plastic**, designed in 1970 by Sven-Eric Juhlin for Gustavsberg. (KM 75546)

**Mug with lid shaped like a cap**, designed by Albert Henry Woodfull as a promotional item for Cadbury's chocolate malt drink Bournevita. (KM 92143)

**Plastic glass** with large yellow dots, designed by Katja Geiger (Katja of Sweden) during her years in the US. (KM 98213)

**Mug**, part of the set *Zoom* designed by Karin Björqvist in 1967. *Zoom* was produced by Gustavsberg in ornamin, a decorated melamine plastic in yellow and orange. (KM 75545)

## **4<sup>th</sup> shelf from the top & bottom shelf**

**Picnic set Taffel**, a complete plastic set for four people. Designed in 1959 by Sigvard Bernadotte and Acton Bjørn, made by Husqvarna Borstfabrik. Available in four different colour schemes. (KM 83447)

## **5<sup>th</sup> shelf from the top**

**Wicker picnic basket**, containing among other things, two faience plates, two wooden spice jars, a metal cup, a glass and a bottle. Early 20th century. (KM 50393)

staples were stored in their original packaging until being sold. Coffee beans were sold whole or ground by the pound,

and packaged in paper bags tied into parcels with string.

Some commodities were sold pre-packaged, including canned goods and chemical-technical products. In Sweden a reduction of working hours in 1938 meant that more goods needed to be pre-packaged, all to save on shop assistants' hours. The supermarkets of the 1950s and

***Shown here is a small selection of coffee-related objects from Kulturen's extensive packaging collection. More information on this collection can be found in Kulturens yearbooks from 1963 and 1987.***

#### Top shelf

The green can in the middle is marked Granlunds kaffe. Werner and Granlund Granlund had their store in Eslöv from 1905, at the intersection Norregatan / Stortorget. (KM 74516)

The can LYONS PURE GROUND COFFEE was probably bought in London around 1950 by sea captain Ralph Westrup who went there annually. (KM 78324)

#### 2nd shelf from the top

Both the Cirkelkaffe and Skånskans kaffe cans were designed by Rune Ohlin (KM 93970 and KM 93894) and the brown can of Tellus Lyx Java by Margit Ekberg, employed at PLM's studio, 1970s (KM 84238). The can of Åbergs Jubileums-kaffe (Jubilee coffee) was made in 1936 by AB Bleckvarufabriken in Malmö. (KM 78298)

#### 3rd shelf from the top

The Zoégas can was an anniversary gift to

### **Advertising**

By the late 19th century, companies were hiring artists to design signs, posters and packaging with enticing images and messaging. A higher standard of living led to increased consumption. Advertising became an important way to market goods.

In the 1930s, the growing advertising industry needed its own vocational training. Modern professions such as designers,

60s called for pre-packaging, for protective reasons as well as for marketing purposes.

Lithographed tin cans became popular with customers. Åkerlund & Rausing, established in Lund in 1930, became Sweden's largest packaging manufacturer. PLM, AB Plåtmanufaktur, was also based in Skåne.

Many of the exhibited objects come from PLM, AB Plåtmanufaktur, and were donated to the museum by Rune Ohlin. He was employed at PLM's studio 1960-1999. Other objects were gifted by donors. Some of them are commented on below.

the company's customers (KM 76389) The can of Kärnkaffe with a photo taken in Kulturen's small museum grocery store, Hökeriet, in the intersection Sankt Annegatan / Tomegapsgatan. (KM 84219)

#### 4th shelf from the top

To the far right *Skånskans kaffe*, with woven ribbons from different Scanian districts. This is the can used for the background of the display *Twenty Cups a Day*. (KM 93971)

#### Bottom shelf

Two large coffee containers from Triangeln, Förenade Kaffeimportörers Rosteri AB, founded in Gothenburg 1903. The containers, which on one side have a picture showing labourers on a coffee plantation, were used for storing 10 kg of coffee in each, and were used in Adolf Lindholm's grocery store in Kävlinge. The store closed in 1963. (KM 56449)

graphic designers, illustrators, advertising artists and art directors were employed at newly opened advertising agencies. Large companies had their own in-house advertising studios. In Lund, the packaging company Åkerlund & Rausing at times employed 35 advertising artists.

Advertising largely reflects the present. Hand-drawn illustrations were increasingly

replaced by photos. In the 1950s and 60s, celebrities starred in ad-campaigns, following the American example. But

society's mass consumption also became a target of criticism.

**Slide show** 100 years of coffee related advertising. Ads from newspapers, weekly and monthly magazines from Kulturen's as well as private collections. 1914-2015.

**Signs:**

***SOLO-kaffe.*** The expansive development of the advertising market during the late 19th century can be linked to the production of what is still often called "colonial goods". Colonialism, combined with cheap labour or slave labour, meant that Western consumers gained access to a variety of exotic products that were often marketed with stereotypical and offensive depictions of ethnicity. The original is a painted glass sign, signed and dated: Skylt o Sprut Co i Malmö -50. (KM 99140)

***Skånskans kaffe.*** The original is an advertising poster from the 1920s. Printed in Germany by W C Brüll in Nürnberg. A gift to Kulturen from Ingmar Tufvesson who in 2009 donated a large part of his collection of packaging and advertising material to Kulturen. (KM 92072)

***Det vänliga kontoret.*** "The friendly office". The original is an ad for Gevalia coffee printed in the magazine *Damernas Värld* (*Ladies' World*) in 1951.

## **THE TEXTILE HALL**

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### **Cafés in Lund**

Cafés are a vital part of a city's history and identity. Who does not long for the cafés and coffee culture of Paris, Berlin or Vienna? The cafés significance as a meeting place might be more important in a city like Lund, where students from different cities and cultures live temporarily in spartan student rooms.

The Swedish term for patisseries, *konditori*, became common in the early 19th century when confectioners began serving coffee in

their shops. Lund's first patisserie, Wahlboms Konditori, opened in the 1830s. Since then, there have been about 70 cafes and patisseries in Lund. Many of us have fond memories of Lundagård, Café Balzac, or the very tasty cinnamon buns at Täppan. These cafes all belong to a bygone era. Some of the tables and chairs in the Kulturen's cafe hail from the well-known Håkansson's Konditori.

**Background:** Some of the staff at Tage Håkansson's have settled in the patisserie's café section. Second from the left is Ruth Rosendahl, married to pastry chef Gotthilf Rosendahl. The couple ran the patisserie for a number of years and Ruth took care of the business. The classic patisserie was located on Klostergatan, in the premises where Chokolaterie Hovby No 9 is located today. The building was erected by Tage Håkansson in 1911. The photo was taken circa 1930 by Anna Tykesson. (KM 101000.502).

**The other photos are from Kulturen's collection.**

**Coffee set** with a printed floral decor, from Tage Håkansson's patisserie. (KM 68997)

**Tetra packaging** for light cream, in Swedish called "coffee cream". Tetra Pak

was founded in Lund in 1951, by Ruben Rausing and Holger Crafoord, as a subsidiary of the Åkerlund & Rausing packaging company. (KM 93447.50)

**Memorial cup** from the exhibition of industries, arts and handicrafts held in Lund in 1907. The exhibition was held where Stadsparken is located. One side of the mug advertises AB Holländska Kafferosteriet. The company, situated in Landskrona, ran a coffee house in a Moorish-style building on the exhibition grounds. (KM 56842 & KM 91314)

**Framed photo** of Tage Håkansson and his dachshund. Photographed by Per Bagge in October 1923. (KM 63189)

### **Have a Fika!**

Swedish fika is a well-known concept and fika is on the list of Swedish intangible cultural heritage. The word fika is relatively new, but enjoying coffee together has been a popular social activity for a long time. The verb fika could mean 'something one strives for'. It is also back slang for *kaffi*, a vernacular word for coffee.

Gossip and small talk are part of the fika, at work as well as at coffee parties. Coffee cake and biscuits became more common as

standards of living increased. Cookbooks, such as *Fika the Swedish Way – Swedish Cakes and Cookies*, became immensely popular. It was first published in 1945 with 500 recipes selected from the over 8000 submitted by the public. The book's Swedish title translates to *Seven Types of Cakes & Biscuits* and alludes to the fact that seven types of baked goods was considered 'suitable'. Any less would be stingy and any more would be arrogant.

Today, many people associate fika with eating something delicious with coffee. Seven types of cakes and biscuits have been replaced by a sourdough bun or croissant.

### **My Fika Memories**

We all have our own memories of special moments. Some are dearly cherished. We have asked people to share their photos and memories and many have generously contributed.

You are very welcome to share your own memory, **#fikaminnenkulturen**, or write your memory now and share it on the wall!



"Wonderful 60s! My mother Märta, father Evert and closest to the camera, aunt Märta, in the garden at home in Berg in Bohuslän, enjoying coffee and home-baked cakes." *Lena*, born in 1953



"A wonderful summer's day in the 60's, we were all invited to a coffee party at Miss Sibborn's house at Stången in Bohuslän. From the left my mother Märta, father Evert, me and my friend Jonsie." *Lena*, born in 1953



"Celebrating Advent 2021. Outside of course, because of the pandemic. The open fire warmed us. Mulled wine and gourmet coffee, ginger snaps and saffron buns shaped as dogs, very cute and very tasty." *Karin*



"A first-rate moment. With the first warming sunrays of spring, coffee and a crossword puzzle." *Anna*

**Photo:** Swedish House Coffee. 1950s. The American Scandinavian Coffee Corp. also produced and marketed the Skandia coffee brand. (KM 92034)



"The highlight of summer. A swim in the cold sea followed by fika."

*Anna*



"This shows my husband's maternal grandmother and her family having coffee on their allotment (about 75 years ago, I believe). Alloments and coffee are truly timeless happiness." *Connie*



"Coffee, flair and kitsch; it doesn't get any better." *Ingmarie*, 53 y.o.



"The more ingrained, the better the aroma." *Peter*, 53 y.o.



"Outings and fika with my dad when I was a kid, it was so comforting." *Alva*, 22 y.o.



"Hygge in Copenhagen. Cosy. No matter what kind of day you're having, a cup of coffee never hurts. I don't have any awful memories when it comes to coffee." *Agnes*, 17 y.o.



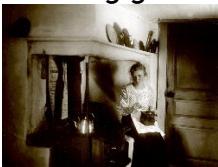
"On our way to our daughter Anna's confirmation in Malingsbo, 1985. A much-needed break with coffee from a thermos, and I'm curled up in the trunk because there were so many ants on the small forest road where my husband Staffan had parked." *Christina*



"Lovely company on a wonderful summer Sunday in 1955. My mother's fellow artist Lennart to the left, came to visit with his family from Helsingborg. My mother Birgit had set the table with her finest china, Blå Vineta. Cookies were served from the birch-bark basket. I'm in the background wearing a strap-less top, at my side Lennart's daughter in a white top, then my mother Birgit, father Claes and my younger brother Per closest to the photo-grapher." *Christina*



"Really classy *fika*, thanks to a wedding gift from London." *Annika*



### **Memories without photos**

"My *fika* memory is from a forest full of berries in Tornedalen. My mother and I pickad a lot of berries together. We always brought *fika* and sat down to rest, talking as we enjoyed our coffee and cinnamon buns. Just mum and me, I really liked that. I still remember the smell of the woods." *Ingrid*

"In Skåne we already brewed coffee in the 1890s. By then I had moved to town, and coffee was brewed everywhere, both in town and country." *Annette*, born 1861

**All photos privately owned.**

"Elsa ground her coffee well into the 1960s. It was a lot of fun to grind the coffee when visiting her as a child. I have lots of memories of coffee moments at Elsa's. A neighbour often came for coffee at three o'clock in the afternoon. Sometimes a friend came to visit. I especially remember one who always poured the steaming hot coffee on the saucer and then sipped it with a piece of sugar in his mouth. Back then, sugar lumps dissolved very slowly." *Ingrid*



"Coffee party in Matvik, Blekinge, at the home of my, at the time, new-found friend Aina. The year was 2017, it was late summer and I was invited to a coffee and tea party. Aina does a lot of baking, her freezer and cookie jars are always full, just in case a visitor drops by. A great joy, lots of goodies, something rarely seen these days." *Cecilia*



"During covid we had a coffee party with the traditional seven varieties of cakes and cookies, served in individual paper bags. Before enjoying our coffee, we shredded used coffee filters and twisted them into ropes." *Mimmi*

"I saw my mother pouring coffee from the copper kettle, the coffee was made from the already used grounds with some chicory added." *Nils*, born 1890

"I often think back to my first visit to a café, probably in 1959-60, I was 4 or 5 years old. Me and my mum and aunt went to Lundagård's café. Mom and auntie had coffee and Casablanca pastries, I drank hot chocolate topped with whipped cream. It was fun and exciting and I felt a bit special, almost grand." *Gun*

### **What is Coffee?**

There are about 100 different species of coffee. Two of them, arabica and robusta, account for almost all commercially grown coffee. The former was named *Coffea arabica* by Carl Linneaus in 1753. Arabica actually comes from Ethiopia where it still grows in the wild. It is grown at high altitudes and accounts for most of all cultivated coffee.

Robusta thrives at lower altitudes, is easier to grow and more resistant to plant

### **Coffee – an Environmental Issue**

Coffee's environmental impact greatly depends on the method of cultivation. Deforestation provides more light and faster growth, but also increases the need for irrigation and fertilizers as well as the use of diesel and pesticides.

Growing coffee, the traditional way in the shade of the tree canopy, is less harmful to the environment and benefits biodiversity. This type of cultivation also aids the soil's nitrogen levels thereby reducing the need for fertilizers. Shade-grown coffee can also be planted alongside other crops thus benefiting the farmers' economy.

Areas suitable for coffee cultivation will have been halved by 2050, if climate change continues at the current pace. Modern coffee surrogates consisting only of chemical molecules are under development, as is coffee grown in laboratories by cells from coffee plants.

### **Poverty and Child Labour**

Coffee is widely consumed in affluent countries, but coffee-producing nations rate among the poorest in the world. Its history of colonialism and slavery still affects conditions in the coffee industry. According to Fairtrade Sweden, more than 120 million people, in more than 70 countries in Africa, South America and Asia, rely on coffee production for their livelihood. Over 70% of them live in extreme poverty. The same goes for the

diseases. But it is also more bitter and higher in caffeine. Its share of global coffee production is increasing. Robusta is most commonly grown in Vietnam.

In the wild, coffee bushes grow into trees up to ten meters high. Ripe fruits are red or yellow, as big as cherries and contain two coffee beans each. A coffee bush yields about 2.5 kilos per harvest. That makes about 500 grams of roasted coffee.

**Documentary:** *Cambio el climático*. The film deals with the consequences of climate change for coffee growers in many of the countries that supply us with coffee.

Growers see climate change as one of their biggest challenges. The effects of climate change threaten coffee production and growers' ability to support themselves and their families. ©Fairtrade Deutschland  
**Sneakers:** waterproof sneakers by the Finnish company Rens. The company launched its first sneaker in 2019. Each pair contains plastic equivalent to six recycled PET bottles and 150 grams of coffee grounds. The outsole is made of natural rubber.

**Take-away coffee cup with lid:** The Weducer Cup was launched in 2015 by Kaffeeform GMBH in Berlin. The company produces take-away and other cups. The material is based on used coffee grounds and biopolymers.

majority of the approximately 18 million farmers who produce about 80% of all coffee in the world.

Child labour is a problem in the coffee industry. To maximize incomes during the short time they are employed at a plantation, migrant workers often bring their whole family with them, including children, to help with the harvest.

### **Coffee Arrives in Europe**

Coffee's earliest history is unknown. From Ethiopia, coffee spread across the world via the port of Mocha in Yemen. In the middle of the 16th century, coffee houses were established in cities such as Constantinople, Aleppo and Cairo.

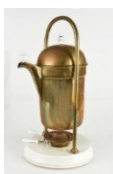
The Venetian trade with the Ottoman empire brought coffee to Europe in the early 17th century. As demand in Europe increased, large plantations were established in the colonies in the Caribbean, South America, and Africa. The plantation system was dependent on slavery.

Coffee first came to Sweden as a medicinal drug in the 1680s. Imports increased when Charles XII returned to Sweden from Turkey. When the king and his entourage stayed in Lund 1716 - 1718, about 600 kilos

### **Roast. Grind. Brew.**

Home roasting of coffee beans was done in pans over an open fire, or in roasters suitable to an iron stove. Coffee grinders were available in many different designs. Around 1900, large numbers of roasteries were founded in Skåne. The Zoéga roastery, founded in 1886, still exists today.

In wealthy homes, coffee was brewed as early as the first half of the 19th century. But the method of brewing coffee, rather than boiling, became common in Sweden some



**Coffe maker**, a steam fountain, called "Vienna Incomparable". About 1910. (KM 73826)



**Coffee maker**, balancing syphon. Ground coffee is placed in the glass vessel and water is poured into the porcelain jar. When the water is hot the steam pressure pushes the water through the tube to the glass vessel where it mixes with the coffee. A coil spring mechanism helps raise the empty porcelain jar and the heater's, lid thereby closes. As the air in the jar cools the partial vacuum draws the coffee into the

of coffee beans were imported. Lund may therefore be where the Swedes' love of coffee began.

**Wooden sculpture**, depicting Charles XII of Sweden. (KM 45849)

**Gallipot**, faience, painted by Johannes Pennis of Delft, Holland, 1723-1763. (KM 5070)

**Cup with saucer**, Kopp med fat, brown on the outside with blue underglaze decor inside. China, Kangxi, 1662-1722. The brown surface has a decor depicting men in Spanish dress among trees. This decor was added in Europe. (KM 18991)

**Death mask of Charles XII**, plaster. (KM 31993)

**Medicinal scale**, 18th century. (KM 46267)

**Cezve**, Turkish coffee pot, copper.

**Dallah**, Arabic coffee pot, brass

time after World War II ended. By then rationing was over and general prosperity increased. The basic principles of today's many different coffee machines were invented before 1860.

Espresso is the basis for many of today's popular coffee drinks. The espresso method of forcing hot steam through ground coffee was invented in 1822 by Angelo Moriondo but only became popular after World War II.

jar, sans the grounds, thanks to the filter at the end of the tube. The coffee is served from a tap in the porcelain jar. This version is based on the Frenchman Pierre-Apollonie Preterre's English patent from 1849, but the Scotsman James Napier was the first to utilize vacuum in a coffee maker in 1840. (KM 92321)



**Perculator**, in Sweden commonly known as a "Svea-brewer". The lid of the aluminum pot has a glass knob and a white handle made of Bakelite, the first plastic made from synthetic components. (KM 71262)



**Melitta filter cone.** Aluminum and plastic. Produced 1938-1945. Melitta Benz of Dresden, invented the drip brew paper coffee filter which was granted a German patent in 1908. (KM 75467)



**Coffee doser,** Zyllyss Mesura. The storage jar holds half a kilo of coffee. When you turn it over and turn the top, a measure of coffee comes out. The Swiss company that manufactured the model in the 1960s is now called Zyliss. (KM 73315)



**Coffee pot,** so called coffee pumpkin. Globe-shaped glass flask with long neck, similar to a laboratory flask, in violet glass with a case of painted tin plate. "Coffee pumpkins" were first heard of in the 1830s. They were quite common, especially in southern Sweden, until the Second World War. (KM 59561)



**Coffee roaster.** Cut out rose pattern and turned handle. Latter half of the 19th century. (KM 38729)

### **Sugar and Coffee Substitutes**

The Swedish state wanted to reduce coffee imports and promote the use of local produce. When coffee was rationed or considered too expensive, surrogates made from rye, chicory and dandelion roots, peas, dried potatoes or acorns were used. Chicory was the most common surrogate and coffee supplement. The plant was grown in the Ystad area and chicory factories were established in Skåne, including one in Malmö in 1892. Using chicory was considered a sign of poverty



**Coffee grinder,** entirely of wood. From northeast Scania. (KM 12101)



**Coffee roaster,** Primus No 1119. Intended for use on a gas flame or Primus stove. 1920s. (KM 62214)



**Coffee grinder,** iron. The shape is similar to coffee grinders from Southeast Europe and the Eastern Mediterranean. (KM 17298)



**Coffee grinder,** Leinbrock's Ideal. The Leinbrock company, founded in 1864, was Germany's largest manufacturer of coffee and spice grinders. Production was discontinued in 1985. (KM 73420)



**Coffe roaster,** iron. For use on an iron stove. The roaster was turned to make sure the beans were evenly roasted. Latter part of the 19<sup>th</sup> century. (KM 89999)

and therefore avoided by "better families".

The bitter taste of coffee called for cream and sugar. Imported cane sugar was a luxury. By the mid- 19th century, sugar beets had become an important crop and sugar refineries were established in Skåne. Sugar was pressed into conic sugarloafs which were broken into smaller pieces by the use of sugar nips and sugar axes. Granulated and sugar cubes came later. A

number of different sugar related products were manufactured; chests, sugar loaf boxes, tongs, nips, axes and bowls.



**Sugar nips.** Probably an apprentice's exam. Decorated with the symbols of faith, love and hope (the cross, heart and anchor). (KM 12744)



**Sugar loaf box,** hardwood. At the bottom a drawer for "powdered sugar". Fitted with a lock as sugar was an expensive commodity. (KM 47217)



**Pocket-size sugar box.** In October 1916, sugar rationing was introduced in Sweden and rationing coupons were issued. The ration was one kilo of sugar per month. This box was for bringing your own sugar with you when you went to friends or neighbours, or to the patisserie, for a coffee. (KM 44066)

### **Kids and Coffee**

Black coffee is bitter, a taste rarely appreciated by children. But children do as adults do. With milk or sugar, the bitterness is reduced and many children want to taste milk foam from a cappuccino or have a sip of latte.

Even as very young, children learn by imitating and observing people around them. Later on, role-playing becomes important in developing children's social

### **The Forbidden Coffee**

Importing expensive foreign goods was considered harmful to Sweden's economy. Coffee and other exotic luxuries were therefore periodically banned between 1756 and 1822. High fines awaited those exposed as coffee drinkers.

Before the coffee ban of 1794 was enforced, farewell parties were arranged. The invitations resembled funeral cards, guests were dressed in mourning clothes and



**Coffee and sugar jars.** Pyro tableware designed by Wilhelm Kåge, produced 1929-1955 by Gustavsberg porcelain factory. Instead of transferring hot food to serving dishes, the housewife could now take dishes straight from the oven to the table. Pyro tableware became very popular and over 200 different types of dishes, jars and pots were produced. The original decor was in brown, but a green variety was added in 1934 and a blue one in 1940. (KM 68443)



**"Brana-Kaffe"**, a coffee substitute with roasted rye as the main ingredient. According to the text on the tin, the product is "particularly suitable as a replacement coffee for patients with weak nerves, weak heart and indigestion." (KM 80907)

skills. As coffee and café visits are a part of children's everyday life and play, they are socialized into the norms and culture of society.

Doll tea and coffee sets as well as dolls' houses, prepared girls of wealthy families for their future as housewives. At the end of the 19th century, doll tea and coffee sets were mass-produced, thereby becoming available to the growing middle classes.

rooms funereally decorated. Instead of the traditional funeral beer, coffee was served. Many coffee houses went bankrupt. Those that remained began serving alcohol, thereby attracting another clientele that replaced the bourgeoisie who abandoned them.

Coffee houses in Sweden were never politically significant the way they were in some other countries. In the 1670s, Charles II tried to close London's coffee houses.

They were considered a hot bed for political unrest. In July 1789, revolution was discussed at the Café de Foy in Paris. Two days later, the French Revolution began with the storming of the Bastille.

**Framed picture:** *The Coffee Confiscation*, a copy of Martin Rudolf Heland's (1765-1814)

aquatint, it in turn is based on Pehr Nordquist's painting from 1799, with the same title. Stadsmuseet Stockholm.

**Photo:** Painted canvas wall panel, *The Coffee Confiscation*, by Hans Wikström (1759-1833). Nordiska museet, NM.0187744.

### **On top of the Treasury**



**Coffee cans** from Böttcher's Patisserie in Lund. (KM 69670, KM 69671)

### **The Treasury**



**Coffee cup** a refined model from around 1820. Nymphenburg, Bavaria, Germany. (KM 25053)



**Silver coffee & tea set.** A gift from Charles XIV John to professor C. G. Brunius, thanking him for his work in connection with the renovations of Skarhult castle, owned by the king 1826-1844. Professor Brunius also led the remodelling of Lund Cathedral 1833-1859. (KM 48779)



**Silver sugar box**, shaped like a melon. Made in Germany around 1750. (KM 29026)



**Silver coffee set & tray.** Designed by Sigvard Bernadotte (1907-2002) for Georg Jensen A/S, Denmark. (KM 70665)



**Silver coffee set**, made in 1933 by Karl Andersson in Stockholm, silversmith and jeweller to the Royal Court of Sweden. (KM 82738, KM 82739, KM 82740)



**Pewter coffee pot**, made in 1830 by Erik Wikgren in Nyköping. (KM 23175)



**Brass coffee pot with wooden handle.** This type of coffee pots are often from the first half of the 18th century. The shape is inspired by Arabic coffee pots. This example however, is probably from the first part of the 19th century and comes from Halland. (KM 3170)



**Urn-shaped pot** used for both coffee and tea. A heated metal ingot kept the beverage warm. Urns like this were very popular in England in the first half of the 19th century. This urn is made of copper and fitted with a brass tap. (KM 43299)



**Pewter pot with brass taps and feet.** These infusion pots were used for teas as well as coffee. The powdered and finely

### **Porcelain**

Porcelain is perfect for serving coffee, it withstands the hot drink and does not discolour. The earliest coffee cups were small and bowl-shaped, without handles or saucers. They were made in China and brought to Europe by East India trading companies.

The Meissen factory in Germany, began producing true porcelain in the early 18th century. In Sweden the first manufacturers were Rörstrand and Marieberg.

### **Porcelain Coffee Pots**



**Coffee pot**, made at Meissen, near Dresden in Germany around 1750. Meissen was the first factory in Europe to succeed in making real porcelain in 1710. (KM 10809)



**Coffee pot**, made by Wallendorf Porcelain in 1770-80. The company has been in operation since 1764. Wallendorf is one of the oldest porcelain trademarks in Germany and the whole of Europe. (KM 20420)



**Coffee pot** from the 1770s. By Marieberg's faience factory, founded in 1758 on Kungsholmen in Stockholm. (KM 15556)

ground coffee was contained in a cloth bag suspended by a string, much like a modern tea bag. The method was first used in France about 1710m, but became especially popular in England and the Netherlands. (KM 33420)

Coffee set design followed style trends and many households had more than one set. Gold-rimmed for festive occasions and a simpler, dainty floral style for everyday use. Mid-20<sup>th</sup> century saw an explosion of creative pattern designs. The production of coffee cups in Swedish factories was greatest in the mid-1970s when the Swedes' coffee consumption reached a peak of 11 kilos per person per year.



**Coffee pot** with transfer print, made by Gustavsberg Porcelain. 1840s. (KM 33607)



**Coffee pot** with a hazy blue decor that became popular in the mid-19th century. Made by Gustavsberg Porcelain. (KM 54335)



**Coffee pot**, stoneware. By Karl Persson, Höganäsbolaget. (KM 99143)



**Coffee pot**, designed by Louise Adelborg. Launched at the Stockholm exhibition in 1930. It is one of Rörstrand's most long-standing patterns. Since 2001, manufactured under the name *Swedish Grace*. (KM 67989)



***The Belona tableware,***  
designed in 1936 by Wilhelm Kåge for  
Gustavsberg. (KM 57535)

### **Enamelware**

Enamelled wares became common in the healthcare system around the turn of the century. Back then, enamelware was white with a blue rim. Cream-coloured ware with a green rim came later. Household enamelware became popular and by the 1950s and 60s colourful coffee pots were

### **Enamel Coffee Pots**



***Red infusion coffee pot*** with  
filter holder, the design is called *The  
Mermaid*. Designed by Arne Erkers for  
Kockums in 1960. (KM 73184)



***Red coffee pot, "The Sailor"***,  
designed by Jan Ostwald, employee of  
Sigurd Persson. Manufactured by Kockums  
1966-1971. Available also in yellow, orange  
and blue. (KM 89085)

### **Coffee Cups 18th century**



***Cup with saucer*** in  
eggshell porcelain, China, the Yongzheng  
period 1723-1735. (KM 37537)



***Cup with saucer,***  
majolica, probably manufactured in



***Blå eld*** (Blue Fire). This line of  
tableware with organic shapes was  
designed by Hertha Bengtson and  
manufactured 1951-1971. (KM 67982)

found in many kitchens. These coffee pots  
were designed for the Melitta coffee filter  
brewing system and had varying bottoms  
adapted to wood, gas or electric stoves.  
In Sweden, most enamelware was made by  
Kockums Emaljerverk in Ronneby,  
Blekinge. The company enlisted well-  
known designers, creating several classics  
which sold very well.



***White enamel coffee pot*** with  
blue rim. Signed Kockums K.E.R. (KM  
76766)



***Blue enamel coffee pot*** with  
floral decor. (KM 78231 )



***Cream-coloured enamel coffee  
pot*** with green rim. Bakelite handle and  
filter holder. (KM 73183)

Castelli, Italy, in the early part of the 18th  
century. (KM 6305)



***Cup with saucer,***  
decorated with chinoiserie in gold.  
Meissen, Germany, 1720s. (KM 28331)



**Cup with saucer,**

manufactured in China, Qianlong period, 1736-1795. Decor in famille rose against a *café au lait-glaze*. The cup as well as the saucer have been mended using metal staples. (KM 17346)



**Cup with saucer,** eggshell

porcelain, China. Painted goldfish decor. Bought at an auction at Maglö Manor outside Hässleholm, in 1902. (KM 12854)



**Cup with saucer.** The decor

is clearly influenced by Chinese blue and white porcelain. Meissen, Germany, circa 1750. (KM 24936)



**Coffee cup** with saucer

manufactured around 1750. Nymphen-burg, Bavaria, Germany. (KM 25047)



**Cup with saucer** with

hand-painted romantic decor depicting seated women. Ansbach, Bavaria, Germany, circa 1765. (KM 17087)



**Cup with saucer,** China,

Qianlong, 1736-1795. (KM 10325)



**Coffee cup and saucer**

with landscape motifs. Manufactured around 1785 by Frankenthal, one of

Germany's most important porcelain manufacturers in the second half of the 18th century. (KM 10808)



**Coffee cup with saucer,**

decorated with gold filigree-pattern and characters from antiquity. 1780s, Berlin, Germany. (KM 21506)



**Coffee cup with saucer**

from the German manufacturer Nymphenburg in Bavaria. The decor is trompe l'oeil (French for 'deceive the eye') with imitated wood grain and seemingly affixed pictures. 1780s. (KM 26323)



**Coffee cup with saucer**

decorated with flower garlands. By Ludwigsburg in Württemberg, Germany, end of the 18th century. (KM 30194)



**Coffee cup with saucer,**

decorated with oval brown medallions containing profiles in sepia. Vienna, Austria, end of the 18th century. (KM 19513)



**Coffee cup with saucer,** in

jasperware, a type of stoneware with an unglazed matte, "biscuit" finish. Josiah Wedgwood, in Etruria near Burslem, Staffordshire, England. (KM 21443)



**Coffee cup,** creamware by

Rörstrand in Sweden. The model is from

1799, the painted decor inspired by Wedgwood. (KM 62244)

### **Coffee Cups 18th century**



**Coffee cup with saucer** in blue and gold. Circa 1800, Vienna, Austria. (KM 18310)



**Coffee cup with saucer** by Niderviller pottery in northeastern France. A gift to Kulturen by the countess Wilhelmina von Hallwyl, from Stockholm in 1922. (KM 28569)



**Coffee cup and saucer** with black silhouette and gold foliate. Made in Parisca 1810-1820, signed REVIL- Rue neuve des Capucines. (KM 25015)



**Coffee cup** with a painted quote by the German author Friedrich von Schiller (1759-1805). The cup is manufactured in Vienna, Austria, circa 1815. It is uncertain whether the saucer is part of the original set. (KM 19310).



**Coffee cup with saucer** by Meissen, Germany, 1814-1818. Neo-classical relief decor inspired by Wedgwood. (KM 25035)



**Coffee cup with saucer** in pink and purple lustre. Davenport, Longport, Staffordshire, England. Circa 1830s. (KM 31287)



**Coffee cup with saucer** from the first half of the 19th century. The decor shows Lund Cathedral before the renovation and rebuild that took place in the 1870s. (KM 69321)



**Coffee cup with saucer.** Tableware with motifs from Swedish castles and manors became very popular in the middle of the 19th century. This example, manufactured by Rörstrand, has a hand-painted decor with a view of Gripsholm castle. (KM 35713)



**Coffee cup with saucer** with black transfer printed decor. Gustavsberg, mid-19<sup>th</sup> century. (KM 51106)



**Coffee cup** decorated with roses in a hazy blue, introduced by Rörstrand in the 1850s. (KM 75358)



**Coffee cup with saucer,**

the cup with floral monogram. Manufactured by Royal Copenhagen before 1885. Signed with the factory mark, the three wavy lines above each other, symbolizing Denmark's three straits. (KM 20160)



**Coffee cup by**

Pirkenhammer, Czech Republic. (KM 23731)



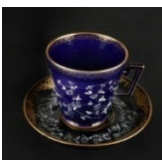
**Coffee cup, "Mors Kopp"**

(*Mother's Cup*), manufactured for the Swedish market by Carl Tielsch & Co porcelain factory in Altwasser, Germany. Latter half of the 19th century. (KM 78118)



**Coffee cup with saucer, by**

one of England's largest porcelain manufacturers; Worcester. Circa 1870. (KM 17333)



**Coffee cup with painted enamel**

decor. Rörstrand, circa 1860. (KM 88138)



**Coffee cup, the decor is**

called Göteborg (Gothenburg). Gustavsberg porcelain factory's first in a

series of tableware named after Swedish towns. 1883. (KM 68723)



**Coffee cup with saucer.**

Floral decors were popular in the 1890s. By Gustavsberg porcelain factory, 1893-1895. (KM 64381)



**Coffee cup, floral decor**

with gold rim, very typical of the late 19th century. Rörstrand, circa 1890. (KM 75359)



**Coffee cup, Belus, by**

Petrus Regout & Co, Maastricht, The Netherlands, 1890s. (KM 71723)



**Moustache cup, with a**

semicircular ledge inside. The ledge has an opening to allow the passage of liquids and serves as a guard to keep moustaches dry. Hand-painted by Hedvig Björklund in Lund. The undecorated cup was manufactured in Germany. (KM 77929)



**Coffee cup with saucer,**

manufactured by the Fontainebleau porcelain factory (founded by Jacob Petit) at Seine-et-Marne in northern France. The cup is decorated with Princesse Eugénie's (1830-1889) name and crown. (KM 4953)



**Coffee cup**, small coffee cups like this lead-glazed yellowware, was manufactured by, among others, Höganäs and Tillinge Faience factory. (KM 53065)

## 20th century



**Coffee cup**, part of a coffee set manufactured by the Turkish Sultan's private factory, Yldiz Porcelain. At Yldiz, only one-off pieces or sets were manufactured. This was a gift from the sultan Abdul Hamid II to the Swedish emissary to Turkey, Charles Emil Ramel in 1905. (KM 49795)



**Coffee cup Liljor** (Lilies), part of the art nouveau *Iris-series*. Designed by Alf Wallander for Rörstrand, to be displayed at the Stockholm exhibition of 1897. Manufactured between 1900 and 1910. Saucer is missing. (KM 68018)



**Coffee cup**, hand-painted. Designed by Alf Wallander, manufactured by Rörstrand circa 1890-1900. (KM 68017)



**Mocca coffee cup**, by Royal Worcester, England, with hand-painted landscape with Highland cattle. 1906-1908. (KM 62609)



**Coffee cup**. The neo-classical pattern is *Diana*, designed by

Einar Forseth, Lidköping's Porcelain Factory, around 1925. (KM 71728)



**Coffee cup**, the *Tussilago* (*Coltsfoot*) series was launched in 1930 and became a huge success. Designed by Wilhelm Kåge for Gustavsberg. (KM 46781)



**Coffee cup, Bandarillo**, painted in green and black, manufactured by Gustavsberg 1936-1956. Designed by Wilhelm Kåge. (KM 68436)



**Coffee cup**, the decor *Grå ränder* (*Grey Stripes*), the tableware series is called *soft shapes*, designed by Wilhelm Kåge, Gustavsberg. Manufactured 1945-1970. (KM 88352)



**Coffee cup, Laila**, 1935-1942, Arabia in Finland, designed by Greta-Lisa Jäderholm-Snellman. (KM 71218)



**Mocca coffee cups** in different colours. *Mitterteich* by Rosenthal, Bavaria, Germany. (KM 75406)



**Coffee cup**, designed by Louise Adelborg in 1930. Rörstrand still manufactures it, since 2001, under the name *Swedish Grace*. (KM 67989)



**Coffee cup, Florian**, from 1941, with a floral decor very typical of the time. Eugen Trost for Gefle Porcelain Factory. (KM 75353)



**Coffee cup.** Arthur Percy's design *Variant*, manufactured in several different colours by Gefle Porcelain Factory, 1960-1964. (KM 68032)



**Cup and snack plate**, Tea by Rörstrand. (KM 82508)



**Coffee cup, Venezia**, by Hertha Bengtson in 1954, manufactured by Rörstrand. (KM 84079)



**Coffee cup.** The *Picknick* tableware series by Marianne Westman, consisted of 87 different parts, manufactured by Rörstrand in 1956-1989. Saucer is missing. (KM 67979)



**Coffee cup**, from the tableware series *Old Höganäs* by Andersson & Johansson in Höganäs. Introduced in 1955 at the H55 exhibition in Helsingborg. Also manufactured in brown and blue. (KM 74113, KM 74570)



**Mug**, from the ovenproof tableware series *Rustik*. By Britt-Louise Sundell for Gustavsberg. Manufactured 1956-1972. (KM 95009)



**Coffee cup, Adam**, Stig Lindberg for Gustavsberg, 1959. (KM 68810)



**Mug**, stoneware with purple and lustre glaze. Hertha Bengtson for Andersson & Johansson, Höganäs, 1960s. (KM 75398)



**Coffee cup, Blå blomster** (*Blue Flowers*) by Berit Ternell, manufactured 1970-1975 by Upsala-Ekeby/Gefle Porcelain Factory. (KM 93519)



**Coffee cup**, part of a series of tableware designed by Signe Persson-Melin for Boda Nova in 1971. The original box was designed by her husband, the graphic designer and adman John Melin. (KM 83535)



**Coffee cup**, commemorating the wedding of Carl XIV Gustav and Silvia Sommerlath on June 19th 1976. Manufactured by Hackefors Porcelain. (KM 70602)



**A stackable cup**, well-suited to a coffee machine. The fashion designer Filippa K designed these for Rörstrand in 2003. (KM 88808)



**Mug** from the *Blond* tableware line. Designed in 1995 by Reliefgruppen

## **Dolls' house and toys**

Elisabeth Bojsen, née Salomonsson, received the dollhouse as a gift from Miss Lindberg of the Railroad Hotel) in Lund. It dates from around 1900. Elisabeth continued to collect furnishings for the dollhouse throughout her whole life. On the bottom left, the dollhouse kitchen furnished as it was when Elisabeth had it. (KM 49095)

In the rest of the rooms, we display toy coffee and tea sets, dollhouse furnishings and other toys related to the theme of the exhibition. A few objects are presented below.



**Toy coffee set**, the pattern is called *Maj*, manufactured by Gustavsberg, 1930s. (KM 61047.5)



**Copper kettle**, a perfect miniature of the traditional Swedish kettle for making boiled coffee. (KM 69538)

## **Coffee Enthusiasts**

### ***URBAN- I Collect Sacred Coffee Moments***

I first got a taste for coffee in my aunt and uncle's kitchen in Jämtland. I slurped boiled coffee from the saucer, a lump of sugar between my lips. I was hooked. When I moved to Lund in 1981, I started drinking

under the leadership of their former teacher Signe Persson-Melin, for Design House Stockholm. (KM 88805)



**Miniature coffee pot.** In Denmark these blue enamel pots are called *Madame Blå* (Madame Blue). They were manufactured in large numbers by the Glud & Marstrand factory. In the year 1900, the factory produced 1,000 pots per day. *Madame Blå* is one of the most common objects in museum collections in Denmark. Unfortunately, we do not know who made Kulturen's doll jug. (KM 61971)



**Toy coffee set** in the Dresden pattern, manufactured by Villeroy & Boch in the early 1900s. Several tableware series with similar patterns, but manufactured by different porcelain factories, are named after Dresden. The town is very close to Meissen, where Europe's first porcelain factory was founded. (KM 58482.22)



**Electric toy stove**, fully functioning, a very fancy toy from the 1950s. Made in Germany by Heiliger Elektro. (KM 80301)

filtered coffee and coffee from the vending machines at the Faculty of Engineering. A trip to Turkey in the 90s opened my eyes. Turkish coffee was a taste explosion. Back in Lund I began searching all over town for the best coffee.

I was given an espresso machine when I turned 40. It's been working hard for 23 years. Wherever I go, I'm always in search of a great cup of coffee. I enjoy ferreting around for new coffee beans, preferably from small producers in Costa Rica or Columbia. The roast is important. And the

### **CONNY - Collecting Coffee & Tea Cups**

I remember drinking coffee as a kid, with lots of milk and sugar. Coffee and I go way back, it has been a long time since I started drinking my coffee black, with no sugar. I've always done a lot of baking, ever since being old enough to stand on a chair next to my mom, helping out. I prefer baking cookies, buns and cakes. I collect recipes and try them out. The best ones are those that have been tried, tested and shared by several generations.

### **INGRID - It Started at Mauritz Kaffe**

My interest in coffee started in my teens when I began part-time work at Mauritz Kaffe (MK) in Göteborg. MK was unique – Sweden's first real coffee bar, opened in 1976 by Tord Wetter.

We received improvised training while we worked in how the taste of coffee depends on how freshly roasted and ground it is. At MK, an ordinary oven was used for roasting and the beans were ground the same day. We also learned how coffee beans taste differently depending on soil, humidity and not least processing. We became the first generation of coffee connoisseurs before too long.

### **VINCENT - Speciality Coffee**

At 14, I began part-time work in a café. I soon discovered that the world of coffee is so much bigger than most people know. This led to a job at one of Sweden's first specialty coffee roasteries.

I learned a lot about coffee's origins and artisan coffee, how the coffee we consume can have a major impact on the economy and situation of coffee-producing farmers on the other side of the world. We drink incredible amounts of coffee without knowing how production affects people and

cup. Very few cups will do. Right now, I prefer a Moroccan cup, received as a gift. Everyone who comes to our house - friends, plumbers or neighbours - they all get a cup of espresso, and a lesson in the art of great coffee.

I'm a flea market regular and have been for years, buying fika-related stuff, table cloths, cake stands and crockery. Plates and plates for cookies and cups and saucers. Over time, collecting only Swedish vintage and retro china from the 1950s to 1970s, became important. I have a lot of favourite cups, some designed by Karin Björquist, Stig Lindberg and Marianne Westman. I stay in touch with several friends who also collect coffee and tea cups. We've found each other on Instagram. My account is @retroporslinochkakor

I loved my job at MK and continued to work there off and on for almost 20 years. MK had a huge impact; I remember the queue outside, meaning into the street on Saturdays. MK's coffee was very different from the sour beverage served elsewhere. We felt we were part of a protest movement against bad coffee.

We were many youngsters working casual hours at MK, and we have stayed in touch since. The year before the pandemic, we hosted a couple of pop up events called Mauritz Kaffe Revival\* where hundreds of people came.

\*Mauritz Kaffe was forced to close in 2012

the environment. Without knowing that there is a world of complex flavours and origins to discover - just like with wine.

Only a small part of all coffee is "speciality coffee". It is graded 80 points or above on a 100 points scale. To me, the concept also includes other aspects, such as economic, social and environmental sustainability. Specialty coffee is always roasted to enhance the coffee's natural characters, rarely is anything other than lightly roasted coffee at the top of the scale.

I am on the board of the Specialty Coffee Association of Sweden (SCA). We are many across the world who are involved with specialty coffee. Communities passionate about this type of coffee and sharing our common interest in many ways. Sometimes

### ***AXEL - So Many Flavours***

When I was 14 years old, a close family friend started roasting coffee beans at home in the oven. I got to try the coffee and discovered that it could taste in several different ways, all so very different from the coffee you buy in the grocery store. Coffee was the first beverage I tried that varied that much in taste depending on the way it was prepared. The great diversity of

through events such as The Coffee Festival in Malmö 2021. That was arranged by me and the team at SCA. We were so impressed when 1000 people came. Not only sharing, but also discovering, an interest in specialty coffee.

flavours in coffee has always fascinated me. I became interested in how I could affect the taste of the coffee I brewed for myself.

Today, I work in a coffee bar. When serving coffee to our customers I use my knowledge of how to treat the coffee in the best way possible, to make it taste first-rate. And it is at work I largely share my interest in coffee with others.

**Photos courtesy of the respective owners.**