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Galicia on a plate. The cook's and consumer exhibition in Lwów, 1908

In the historic center of Lviv (Lwów, Lemberg), there is the oldest coffee shop (1829) called “Vienna”. It reopened after the collapse of the Soviet Union and has become one of the symbols of the city’s return to European identity. In many other towns of the ex-Austro-Hungarian province of the “Königreich Galizien und Lodomerien,” we can find establishments with interiors in the “Viennese style” today. As part of a hybrid imperial myth, cuisine is an example that maintains a sense of belonging to a supranational cultural phenomenon in these territories.

After the end of World War I and World War II, Czech, Poles, Hungarian, or Ukrainian cuisine remained a crucial element of national identity but never abandoned its Austro-Hungarian heritage. The situation was worse in eastern part of Galicia, which was since 1944 under Moscow’s control. The regime did everything possible to destroy any memory of its European past. This is an interesting phenomenon as the myth of a defunct empire confronts the struggle for the right to be part of Europe against the backdrop of Russia’s aggressive behavior, which still pursues

the dream of being an empire again. Our task is to analyze an unknown fact from the gastronomic history of ex-Galicia that impacted the identity of its inhabitants through their food practices.

On October 3–18, 1908, Lwów hosted an international jubilee cook's and consumer exhibition. It became an important social event, intensifying the discussion about the prospects for developing local cuisine and the social status of people involved in forming gastronomic business. Analyzing the results of its work and the events that preceded it, we need to focus on a few questions:

- Did the exhibition become a unifying factor for the local gastronomic community? How proportionately were the largest national groups of the region represented: Poles, Ukrainians and Jews?
- What was the professional level of the participants and what innovative solutions did they demonstrate?
- Did the results of the exhibition influence interest in local cuisine and change the quality of consumption and culture?

The general historiography of that lands has many studies on the peculiarities of the political, social, and economic situation in the region in the second half of the nineteenth and early twentieth century.¹ However, when it comes to studying Galicians' daily and gastronomic

1 S. Hoszowski, *Ekonomiczny rozwój Lwowa w latach 1772–1914*, Lwów 1935; L. Wolff, "Kennst du das Land?" *The Uncertainty of Galicia in the Age of Metternich and Fredro*, "Slavic Review" 67 (Summer 2008) no. 2, pp. 277–300, <https://doi.org/10.1017/S0037677900023536>; L. Wolff, *The idea of Galicia. History and fantasy in Habsburg political culture*, Stanford University Press, 2010; L. Magnone, *Tożsamość prowincjonalna. Galicyjski modernizm Aleksandra Fredry w świetle "idei galicyjskości" Larry'ego Wolffa*, in: *Problemy literatury i kultury modernizmu w Europie Środkowo-Wschodniej (1867–1918)*, vol. 1: *Teksty doświadczenia*, ed. by E. Paczkowska, I. Pomiatowska, Warszawa 2017, p. 208; O. Arkusza, *Polacy i Ukraińcy w Galicji wobec "dużych i małych ojczyzn". Ewolucja pojęcia ojczyzny jako wynik modernizacji świadomości narodowej na przełomie XIX i XX stulecia*, in: *"Duża i mała ojczyzna" w świadomości historycznej, źródłach i edukacji*, ed. by B. Burda, M. Szymczak, Zielona Góra 2010, pp. 48–51; Н. Ю. Громакова, *Австрійський проєкт "Галичина": формування провінційної ідентичності*, "Вчені записки ТНУ імені В. І. Вернадського. Серія: історичні науки" 31 (2020) no. 3, pp. 128–133, <https://doi.org/10.32838/2663-5984/2020/3.20>; І. Бойко, *Місце та роль Галичини у державно-правовій системі Австрії та Австро-Угорщини 1772–1918 рр.*, "Альманах права" 8 (2017), pp. 41–48, http://nbuv.gov.ua/UJRN/ap_2017_8_12.

practices, popular science literature still prevails, and it can only be included in academic discourse with reservations.² In the last decade, the situation has been improved by the research of Piotr Franaszek, Tadeusz Czekalski, Irena Homola-Skapska, Sabina Rejman, Katarzyna Stańczak-Wiślicz, Neli Żulkanych.³ They focused on the food practices of certain social groups or the specifics of economic processes. Łukasz Frynia's research on the importance of food in the identity of people in central Europe has a more philosophical and cultural impact.⁴ An overview of the gastronomic policy and myths associated with traditional dishes of the

- 2 Ю. Винничук, *Кнайпи Львова*, Львів 2005; A. Kozłowska-Ryś, *Lwów na słodko i... półwytrawnie*, Poznań 2020; L. Mazan, *Kraków na słodko*, Kraków 2010; S. Kozak, *Niecodzienna codzienność w badaniach historycznych po 2010 roku*, "Galicja. Studia i Materiały" 4 (2018), pp. 9–20, <https://doi.org/10.15584/galisim.2018.4.1>; О. Франко, *1-ша українська загально-практична кухня*, with commentary by М Душар, Харків 2019; Н. Тихолоз, "Не можучи задля своєї слабости їсти майже нічого..." (харчування Івана Франка часів недуги), <https://frankolive.wordpress.com/2019/02/04/> (26.05.2025); R. Makłowicz, *CK kuchnia*, Kraków 2003.
- 3 I. Homola-Skapska, *Krakowskie cukiernie i kawiarnie w XIX wieku*, "Annales Universitatis Mariae Curie-Skłodowska, Sectio F – Historia" 51 (1996), pp. 43–61; Н. Жулканич, *Аграрні перетворення в регіоні Карпат (середина XIX – 20–30 pp. XX ст.)*, "Наукові записки Тернопільського національного педагогічного університету імені Володимира Гнатюка. Серія: Історія" 2011, no. 1, pp. 72–76; T. Czekalski, *Dziewiętnastowieczni mistrzowie sztuki kulinarnej – ewolucja zawodu i czynniki prestiżu*, in: *Historia naturalna jedzenia. Między antykiem a XIX wiekiem. Materiały z międzynarodowej konferencji naukowej zorganizowanej przez Muzeum Historyczne Miasta Gdańska i Uniwersytet Gdański dla upamiętnienia 100-lecia otwarcia muzeum wewnątrz mieszczańskich w Domu Uphagena w dniach 3–4 listopada 2011 roku*, ed. by B. Możejko, in collaboration with E. Barylewska-Szymańska, Gdańsk 2013, pp. 365–373; K. Stańczak-Wiślicz, *Kuchnia lwowska jako konstrukcja nostalgiczna*, in: *Galicja – mozaika nie tylko narodowa*, vol. 2, ed. by U. Jakubowska, Warszawa 2014, pp. 165–172; S. Rejman, *Boże Narodzenie i Wielkanoc w życiu codziennym mieszkańców Tarnowa i Rzeszowa na przełomie XIX i XX wieku w świetle prasy lokalnej*, "Galicja. Studia i Materiały" 4 (2018), pp. 44–71, <https://doi.org/10.15584/galisim.2018.4.3>; P. Franaszek, *Dieta chłopów galicyjskich na przełomie XIX i XX wieku*, "Roczniki Dziejów Społecznych i Gospodarczych" 76 (2016), pp. 289–313, <https://doi.org/10.12775/RDSG.2016.10>.
- 4 Ł. Frynia, *Rola jedzenia w budowie mitu Austro-Węgier jako elementu tożsamości środkowoeuropejskiej*, "Studia Interkulturowe Europy Środkowo-Wschodniej" 12 (2019), pp. 38–62, <https://doi.org/10.5604/01.3001.0013.5613>.

Austro-Hungarian Empire by Susanne Breuss and Catherine Horel.⁵ The author's professional familiarity with the peculiarities of the Central European gastronomic heritage of the Habsburg Empire is in marked contrast to the lack of information about the history of the Galician periphery. Therefore, it is important to take steps to more clearly define and comprehensively analyze the problem in recent book about Galician's cousin by Ihor Lylo and Marianna Dushar.⁶ Our work has a chance to fill this information gap and invite more diverse experts to the discourse.

The primary sources of information about the event is the exhibition catalog, archival documents and newspaper reports. These are supplemented by documents such as the honorary diploma awarded to the famous chemist and imperial advisor Walery Włodzimirski for his fair judging during the exhibition, and examples of the exhibition's commemorative medal.⁷ Reports in several local newspapers, from "Gazeta Lwowska," to "Nowości Ilustrowane" and "Gazeta Narodowa," also provide us with accounts of the event. The main media partners of the event were

- 5 S. Breuss, *Zur Bedeutung des Kulinarischen für die Konstruktion österreichischer Identität*, in: *Heroen, Mythen, Identitäten. Die Slowakei und Österreich im Vergleich*, ed. by H. Stekl, E. Mannová, Wien 2003, pp. 351–372 (Wiener Vorlesungen, Konservatorien und Studien, 14); C. Horel, *Francis Joseph's Tafelspitz. The Austro-Hungarian cooking as an imperial project*, in: *Food heritage and nationalism in Europe*, ed. by I. Porciani, London–New York 2019, pp. 138–155, <https://doi.org/10.4324/9780429279751-1>.
- 6 I. Лильо, М. Душар, *Шляхетна кухня Галичини*, Львів 2023; M. Dushar, I. Lylo, *Kuchnia lwowska. Moja kulinarna podróż przez Galicję*, Kraków 2023.
- 7 Diploma issued by the society to imperial advisor Walery Włodzimirski for his participation and fair judging during the exhibition, Central State Historical Archives of Ukraine in Lviv (hereafter: TsDIAL of Ukraine), fund 739 (Collection of certificates, diplomas, addresses, and medals), description 1, case 148, p. 1 [Fig. no. 1]; W. Włodzimirski, *Sprawy zawodowe*, "Wiadomości Farmaceutyczne" 8.04.1928, no. 14–15, pp. 183–85; B. Kozarska-Orzeszek, *Lwów na medalach i odznakach*, "Niepodległość i Pamięć" 13 (2006) no. 3 (24), pp. 197–218. Lviv cooking exhibition, unsigned medal 1908, obverse: Shield with the city's coat of arms in a wreath and an inscription around "JUBILEUSZOWA MIĘDZYNARODOWA WYSTAWA KUCHARSKO-SPOŻYWCZA NAPOI HYGIENY ETC, 1908 LWÓW" [the Jubileous International Church and Food Exhibition Beverages Hygiene etc., 1908 Lviv]; reverse: Allegorical figure of a woman surrounded by symbols of sciences and crafts [Fig. no. 2], <http://polona.pl/item/46301622>; I. Лильо, М. Душар, *Шляхетна кухня*, pp. 30–31.

the weekly “Wiek Nowy” and “Dźwignia.”⁸ The Polish press published information about the exhibition in news sections or secular chronicles. Correspondents described the course of events, and only occasionally did we see attempts at detailed reviews and assessments. However, opinions on the need for the exhibition were not unanimous. The most scathing characterization of the exhibition was given by a Kraków-based “Nowości Ilustrowane” correspondent, who described it as a waste of time and the published catalog as “local appetizing literature.”⁹ The leading Ukrainian newspaper “Dilo” and the Jewish weekly “Jedność” advertised the exhibition but generally ignored the event, providing no additional information about its participants or atmosphere.¹⁰

The period of the second half of the nineteenth century and the first third of the twentieth century was crucial for development of Galicia. From 1820 to 1910, the population of region grew to five and a half million people.¹¹ The lack of free land and the inability to feed their families forced almost one hundred and thirty thousand people of mostly Ukrainian descent to emigrate to the United States and Canada.¹² In 1888, Stanisław Szczepanowski used the term “poverty-stricken Galicia” in his analysis of the economic situation in the region.¹³ Despite criticism of his research methodology, opponents recognized that many rural residents,

- 8 *Pamiętnik oraz katalog jubileuszowej międzynarodowej wystawy kucharsko-spożywczej we Lwowie r. 1908 z uwzględnieniem higieny i wyrobów przemysłowych, z przemysłem spożywczym łączność mających: przepisy kulinarne i rady z zakresu higieny odżywiania się. Nakładem Komitetu Wystawy, Lwów 1908, p. 17 (Biblioteka Przemysłowo-Handlowa i Społeczno-Gospodarcza, 22).*
- 9 *Kronika tygodniowa*, “Nowości Ilustrowane” 17.10.1908, p. 14.
- 10 *Announcement*, “Dilo” 7.10.1908, no. 225, p. 4.
- 11 K. Zamorski, *Informator statystyczny do dziejów społeczno-gospodarczych Galicji. Ludność Galicji w latach 1857–1910*, ed. by H. Madurowicz-Urbańska, Kraków–Warszawa 1989, p. 62.
- 12 A. Potocki, D. Lang-Młynarska, B. Wójtowicz, J. Zając, *Zmiany sposobu żywienia ludności Polski Południowej (Galicji) na tle przemian polityczno-gospodarczych w XIX i XX wieku*, “Hygeia Public Health” 2012, no. 47 (4), p. 519, <http://www.h-ph.pl/hyg.php?opc=AR&lng=pl&art=206>; C. Качараба, *Еміграція із Західної України (1919–1939)*, Львів 2003.
- 13 S. Szczepanowski, *Nędza Galicji w cyfrach i program energicznego rozwoju gospodarstwa krajowego*, Lwów 1888.

regardless of national or religious background, received only 50% of the necessary daily calories due to poverty.¹⁴

On the other hand, this period marked economic and financial growth for cities, especially for the capital of the province.¹⁵ Enormous oil and gas reserves were discovered in Eastern Galicia, and investors began to invest money significantly.¹⁶ After province gained autonomy in 1861, the city actively developed its railroad and related infrastructure. Restaurants on the train stations become the good instrument tools for transferring recipes.¹⁷ In 1885, in Lwów, the opening of the thirteenth confectionery was reported.¹⁸ Many officials and high-ranking stuff and officers from Vienna with their families moved to the town.¹⁹ Wealthy and successful guests and inhabitants demanded proper service and were willing to pay for it. The number of prestigious restaurants and hotels grew.²⁰ Growing competition made the businesses more and more affordable to the wealthy urban stratum.

Noticeable changes were also observed in the daily life of city dwellers. In the nineteenth century, the kitchens of Galician palaces and wealthy homes underwent technological changes.²¹ Initially, English kitchens

14 A. Potocki, D. Lang-Młynarska, B. Wójtowicz, J. Zając, *Zmiany sposobu żywienia*, p. 520; K. Baranek, *Odżywianie się ludności wiejskiej na tle sytuacji społeczno-gospodarczej Galicji w końcu XIX wieku. Analiza statystyczna*, PhD dissertation, Cracow Academy of Economics, 1983, typescript.

15 S. Hoszowski, *Ekonomiczny rozwój Lwowa*, p. 107.

16 P. Franaszek, *Rozwój gospodarczy Galicji na przełomie wieków XIX i XX*, in: *Polacy i świat, kultura i zmiana. Studia historyczne ofiarowane profesor Halinie Forkowskiej-Fancic*, Kraków 2016, p. 184 (Polska Myśl Pedagogiczna).

17 C. Horel, *Francis Joseph's Tafelspitz*, p. 139.

18 *Z wędrówek starego kawalera po Lwowie*, "Ilustracja Polska" 11.07.1902, no. 28.

19 I. Röskau-Rydel, *Niemiecko-austriackie rodziny urzędnicze w Galicji 1772–1918. Kariery zawodowe – środowisko – akulturacja i asymilacja*, Kraków 2011; I. Röskau-Rydel, *Rodziny niemieckich/austriackich urzędników we Lwowie w XIX wieku*, in: *Львів: місто – суспільство – культура*, vol. 8, part 1: *Влада і суспільство*, ed. by O. Аркуша, М. Мудрий, Львів 2012, pp. 91–95.

20 *Księga adresowa Królewskiego Stołecznego Miasta Lwowa 1913*, ed. by F. Reichman, Lemberg 1913, pp. 584–89; Ł. T. Sroka, *Wiedeń, czyli wielki świat. Wpływ Austrii na życie codzienne Lwowa w XIX wieku*, in: *Lwów: miasto – społeczeństwo – kultura*, vol. 9: *Życie codzienne miasta*, ed. by K. Karolczak, Ł. T. Sroka, Kraków 2024, p. 187.

21 M. Grabowski, *Najnowsze sposoby stawiania pieców i kuchni odpowiadających swym celom przy jak najoszczędniejszym użyciu opału, oraz środki zapobiegające dymieniu*

replaced open fires, and from the beginning of the twentieth century, gas stoves became increasingly popular.²² Housewives, eager to please the taste of their loved ones and guests, increasingly turned to cookbooks and guidebooks in search of good advice.²³ In Lwów, such literature first appeared in 1838 in the publishing house of Franciszek Piller.²⁴ Between 1868 and 1913, the culinary library of Galicia already included a dozen and a half books.²⁵ Many of them were published at the turn of the century, mostly written by ladies who wanted to educate cooks and young married

pieców i kominów, Kraków 1839; K. Karolczak, *Ziemianin w mieście. Lwowskie siedzi-by arystokracji galicyjskiej*, "Annales Academiae Pedagogicae Cracoviensis. Studia Historica" 3 (2004), p. 403.

- 22 A. Sroka, B. Płonka-Sroka, *Życie codzienne w XVIII–XX wieku i jego wpływ na stan zdrowia ludności*, Wrocław 2003, p. 162; G. Chajko, *Pałac arcybiskupów lwowskich obrządku łacińskiego w Obroszynie koło Lwowa w latach 1885–1923. Edycja źródłowa inwentarzy*, "Folia Historica Cracoviensia" 23 (2017) nr 2, p. 85.
- 23 A. H. Dziewicka, *Praktyczne wskazówki dla dziewcząt służących [...]. Nakładem "Przyjaciela Sług"*, Kraków 1899; R. Tarnawska, *Kuchnia jarska stosowana w lecznicy dr. Apolinarego Tarnawskiego w Kosowie. Lwów. Nakładem autorki*, 1901; M. Norkowska, *Najnowsza kuchnia wytwórna i gospodarska, zawierająca 1032 przepisów gospodarskich z uwzględnieniem kuchni jarskiej*, Kraków 1902; *Русская пекарня або Наука як варити і печи составлена Эмилиєю Левицкою, исправленное и розширенное издание*, Коломия 1906.
- 24 *Co dzisiaj gotować? czyli Sposób sporządzenia smakowitych potraw z mięsiwa, ryb, iarzyń i ciasta, przyprawiania rozmaitych podlew, czyli sosów, tudzież robienia przednich galaret, tortów i pasztetów. We Lwowie, Nakładem i drukiem Józefa Jana Pillera*, 1822; *Książka kucharska dla użytku w domach miejskich i pańskich. Jasna i dokładna nauka sporządzania potraw mięsnych i postnych. Zawierająca znaczny zbiór niezawodnych przepisów gotowania, dynstowania czyli duszenia, pieczenia ciast delikatnych, sporządzania kremów, galaret, sałat, kompotów, smażenia owoców, robienia różnych ciepłych i zimnych napojów, tyzan, lukrów, lodów, konfitur, musów, mleczek, rulad, likierów i rozolisów, konserwowania wszelkich żywności przez suszenie, zaprawianie, bajcowanie, marynowanie i wędzenie; następnie: spis potraw obiadowych dla domów gospodarskich w dni powszechnie i świąteczne zastosowany do każdej pory roku, tudzież: sposób ustawiania gustowanie wielkich stołów, urządzania uczt strzeleckich, śniadań a la fourchette, wieczerzy i bufetów, na koniec: słowniczek wyjaśniający techniczne wyrazy kucharskie i wskazówka do sporządzania różnych przypraw zapasowych. Druga poprawna edycja. We Lwowie, Nakładem Franciszka Pillera*, 1835.
- 25 *Kuchnia praktyczna. Dla młodych gospodyń ułożyła Róża Makarewiczowa*, Lwów 1909; *Najnowsza kuchnia wytwórna i gospodarska. Ułożyła M. Norkowska*, part 2, Kraków

women.²⁶ At the end of the 19th century, Polish and Ukrainian authors joined the active discourse to find the national characteristics of local cuisines. What often distinguished them from other books published in German was the desire to view their research as a contribution to the processes of national revival.²⁷

The dynamics of the book market were complemented by specialized publications such as “Gazeta Mleczarska” or the free women’s supplements to the “Nowiny” magazine: “Kuchnia i Zdrowie” and “Praktyczna Gospodyni,” which published censuses and household advice. An obvious indication of the changes to come was the involvement of Bronisława Albinowska, author of the popular housewives’ guide *Dom oszczędny*, in the work of the exhibition’s organizing committee.²⁸

Processes that preceded the exhibition

The world fairs of the 19th century were the contemporary equivalent of the present-day World Wide Web. From the opening of the “Great Exhibition of the Works of Industry of All Nations” in London in May 1851 onward, large expositions were held periodically in almost all major cities.²⁹ Their culture and the events that accompanied them had a significant impact on the societies of the time.³⁰ Trends introduced in Western Eu-

1909; *Домашня кухня: (як варити і пекти)*. Зладила Л. Лучаківська, Львів 1910; З. Клиновецька, *Страви й напої на Україні*, Київ–Львів 1913.

26 C. Horel, *Francis Joseph’s Tafelspitz*, p. 150.

27 О. Франко, *1-ша українська загально-практична кухня*, p. 4.

28 *Pamiętnik oraz katalog jubileuszowej międzynarodowej wystawy*, p. 7.

29 The historiography of the problem is quite extensive and includes global and regional experience. P. Greenhalgh, *Ephemeral vistas. The expositions universelles, great exhibitions and world’s fairs, 1851–1939*, Manchester 1988 (Studies in Imperialism); A. Geppert, *World’s Fairs of the 19th century*, January, 15, 2018, <https://brewminate.com/worlds-fairs-of-the-19th-century/> (26.05.2025); *Encyclopedia of World’s Fairs and expositions*, ed. by J. E. Findling, K. D. Pelle, Jefferson (NC), London 2008; A. C. T. Geppert, *Fleeting cities. Imperial expositions in fin-de-siècle Europe*, Basingstoke 2010; J. T. Busch, C. L. Futter, R. L. Błaszczyk, *Inventing the Modern World. Decorative arts and the World’s Fairs, 1851–1939*, New York 2012; R. Graff, M. E. Edwards, *Fair-as-foodway: Culinary worlds and modernizing tastes at Chicago’s 1893 World’s Columbian Exposition*, “Historical Archeology” 52 (2018) no. 2, pp. 420–437.

30 K. Ołdziejewski, *Wystawy powszechne. Ich historia, organizacja, położenie prawne i wartość społeczno-gospodarcza*. Nakładem Związku Towarzystw Kupieckich

rope and the USA impressed the imperial court of the Austro-Hungarian Empire. The Empress Elisabeth of Bavaria (1837–1898), wife of Emperor Franz Joseph I (1830–1916), was the honorary patron of Vienna's first exhibition in 1873.³¹

The timing of this exhibition was not accidental. In the second half of the nineteenth century, the economic potential of the empire was growing, and the participation of manufacturers and traders in temporary or permanent events was an effective method of demonstrating their capabilities and finding partners and consumers.³² Legislative changes contributed to the popularity of exhibitions. In Galicia, one of the greatest popularizers of its achievements was Count Włodzimierz Dzieduszycki. He actively worked to ensure that the region was present at exhibitions in Paris and Vienna.³³ He and other popularizers succeeded in changing the perception of Galicia as a backward region with nothing interesting or worthy of imagination.³⁴

In 1859, the government in Vienna liberalized the activities of associations of craftsmen and traders. In 1873, after the adoption of the law on unions in empire, the charters of bakers' associations from Lwów, Kraków, Tarnopol, Tarnów, Kołomyja, and Stanisławów were registered in Galicia.³⁵ Between 1901 and 1903, associations of brewers, tavern-keepers, waiters, caterers, and confectioners came into being.³⁶ In 1904, the Jewish Bakers'

w Poznaniu, 1928; E. Manikowska, *Muzea przemysłowe w Krakowie i we Lwowie. Geneza i pierwszy okres działalności (1868–1914)*, „Roczniki Dziejów Społecznych i Gospodarczych” 81 (2020), p. 79.

31 *Jubiläums-Ausstellung Wien 1898 veranstaltet aus Anlass des fünfzigjährigen Regierungs-Jubiläums Franz Joseph I. Wohlfahrtsausstellung, Ausstellungs-Pavillon der k. k. Polizei-Direction in Wien (Kunstabtheilung)*, Wien 1898.

32 A. Picard, *L'exposition universelle et internationale de 1900 à Paris. Le bilan d'un siècle 1801–1900*, vol. 6, Paris 1906.

33 E. Manikowska, Włodzimierz Dzieduszycki i znaczenie przemysłu domowego w ostatniej ćwierci XIX wieku, in: *Wokół etnograficznych pasji Dzieduszyckich*, ed. by M. Dzieduszycka, M. Kwiecińska, Warszawa 2024.

34 М. Маковецька, Художньо-промислові виставки як спосіб презентації досягнень галицької школи дизайну, „Народознавчі зошити” 2016, no. 4 (130), p. 982.

35 TsDIAL of Ukraine, fund 146, description 58, case 344, 345, 347, 349, 350, 2722, 3355, 3356, 3357.

36 TsDIAL of Ukraine, fund 146, description 58, case 331, 332–335, 343, 352, 2778.

association “Aufim” charter was founded in Kraków.³⁷ In general, the 1908 exhibition was preceded by many regional events in different parts of Galicia and outside of the province.³⁸

The 1908 exhibition, despite its peculiarities, was part of a well-established process. Usually, the organizers declared the goal of the events was to promote the economic development of the territories and support local members of the professional associations. However, exhibitions like that were often accompanied by political slogans demonstrations of nationalism, or even military aspirations.³⁹ It was widespread in the territories where the interests of several national groups clashed. Austro-Hungarian’s Galicia was one of such a region.

Formally, the Lwów’s exhibition 1908 was dedicated to the 60th anniversary of Emperor Franz Joseph I (1830–1916) but in fact, it evolved not only from the desire to present an overview of the achievements of Galician cuisine and allow participants to exchange experiences and information. In the decades following the Austro-Hungarian Empire’s annexation of the region imperial court tried to form a clear “Galician identity” among the local populations. According to the authorities, the exhibition should have united to unite the different nations cohabiting in this part of the Empire around the theme of culinary arts and traditions. This issue was raised again by the Minister of Finance of Austria-Hungary, Dr. Witold Korytowski, who has been the honorary chair of the Lwów exhibition.⁴⁰ There was nothing extraordinary in these actions of the Austro-Hungarian authorities. In different countries and at other times, leaders considered food as a means of diplomatic influence and a socially consolidating element.⁴¹

37 TsDIAL of Ukraine, fund 146, description 58, case 348, p. 8.

38 K. Ołdziejewski, *Wystawy powszechne*, pp. 53–77.

39 *Expanding nationalism at World’s Fairs: identity, diversity, and exchange, 1851–1915*, ed. by D. Raizman, E. Robey, New York 2017, pp. 6–8.

40 *Kronika tygodniowa*, p. 14.

41 S. Chapple-Sokol, *Culinary diplomacy. Breaking bread to win hearts and minds*, “The Hague Journal of Diplomacy” 8 (2012) issue 2, p. 161–181, <https://doi.org/10.1163/1871191X-12341244>; N. Teughels, *Introduction*, in: *A taste of progress. Food at international and world exhibition in the nineteenth and twentieth centuries*, ed. by N. Teughels, P. Scholliers, London 2015; N. Teughels, *Politics at the table: food and power relations at the 1935 Brussels International Exposition*, “Food, Culture and Society” 24 (2021) issue 2, pp. 227–243, <https://doi.org/10.1080/15528014.2021.1873034>.

However, for exhibition organizers, demonstrating loyalty to the Viennese court was rather formal. They primarily hoped that Korytowski's participation, through the recognition of Galician gastronomic traditions, would improve the restaurant business's and its employees' tax situation. Meanwhile, the published catalog proclaimed the main goals to analyze the state of Galicia's gastronomic culture, attract foreign experience, and outline prospects for development.⁴² To ensure the various meetings and workshops were well run and productive. For visitors' convenience, Lwów's authorities housed participants and guests in the quarters of the Galician Regional exhibition 1894.⁴³ The upper part of Lwów's Stryjskyj Park offered it one of the most presentable buildings, the so-called "Palace of the Arts."⁴⁴ The 1908 exhibition should look like a natural extension of this one, and it was also to remain in the history of Galicia as "...a manifestation of the unity and strength of the Polish people."⁴⁵ Such a political declaration did not encourage the participation of representatives of the numerous communities of Ukrainians and Jews who made up a significant part of the inhabitants of Galicia in the exhibition. An analysis of the lists of organizing committee members, chefs, restaurant owners, and producers confirms that the exhibition has been considered a Polish event. Ukrainians were represented by the cooperative association "Narodna Torhivlia" and several local producers from Jaworów and Stanisławów towns.⁴⁶ A few prominent restaurateurs and producers formally represented the Jewish community. The urban cuisine in Galicia

42 *Pamiętnik oraz katalog jubileuszowej międzynarodowej wystawy*, p. 4.

43 *Powszechna Wystawa Krajowa 1894 r. i siły produkcyjne kraju*, Lwów 1894; *Powszechna Wystawa Krajowa 1894 r. i siły produkcyjne kraju*, Kraków 1896; Б. Сулим, *Феномен крайової виставки в Галичині 1894 року: історичний огляд*, Львів 2007, p. 17.

44 Б. Сулим, *Феномен крайової виставки*, pp. 68–70.

45 J. Purchla, *Kraków i Lwów: zmienność relacji w XIX i XX wieku*, in: *Kraków i Lwów w cywilizacji europejskiej. Materiały międzynarodowej konferencji zorganizowanej w dniach 15–16 listopada 2002*, ed. by J. Purchla, Kraków 2003, p. 86.

46 М. М. Голубка, *Економічна думка першого українського кооперативу "Народна торгівля" та його вплив на розвиток економічної та кооперативної освіти Західної України в другій половині XIX а початку XX с.*, "Економіка і регіон" 2016, no. 3 (58), pp. 141–147.

only confirmed the accurate picture of disproportions among social and business groups involved in the gastronomic sector of the economy.⁴⁷

The last decade of the 19th century was when the inhabitants of Galicia began to change their attitudes to the culinary profession and everything related to gastronomic practices. Since the French Revolution, *haute cuisine* had ceased to be exclusively elitist, accessible only to wealthy families. In Eastern Europe, dining out at home had also become a standard part of social culture, and this required a rethinking of the role and place of the chef.⁴⁸ Changes were also noticeable in professional environments and new associations were established and registered.⁴⁹ They were aware of the experience of professional associations of chefs in France, which protected the rights of their members and cared about improving the quality of professional training.⁵⁰

On February 4, 1896, the first cooks' mutual aid society "Zgoda" was founded in Lwów. This was an attempt to create a trade union to protect and improve the prestige of the profession.⁵¹ Similarly, in 1907, the Professional Association of Catholic Chefs in Krakow (Stowarzyszenie zawodowe katolickich kucharzy w Krakowie – Pol.) was founded in Kraków.⁵² The members of both organizations enjoyed partnership and friendly relations. In 1905, during the solemn consecration of the flag of the "Zgoda," congratulations and gifts came from colleagues in Kraków and professional associations in Prague and Vienna.⁵³ Three well-known Kraków chefs, Andrzej Styczko, Jan Kurcz, and Aleksander Włoczkowski, were

47 W. Macierzyński, *Rozwój społeczno-polityczny i gospodarczy Królestwa Polskiego i Galicji Wschodniej od lat 60. XIX w. do I wojny światowej*, "Вісник Львівського університету. Серія історична" спецвипуск 2017, p. 691; M. Маковецька, *Художньо-промислові виставки*, p. 984.

48 T. Czekalski, *Dziewiętnastowieczni mistrzowie sztuki kulinarnej*, p. 366; S. Karpowicz, *Nasza sztuka*, "Przegląd Kucharski" 2.03.1898, p. 1; *Eating out in Europe: picnics, gourmet dining and snacks since the late eighteenth century*, ed. by P. Scholliers, M. Jakobs, Oxford 2003.

49 TsDIAL of Ukraine, fund 146, description 58, case 351; case 343, p. 13.

50 J. R. Pitte, *French gastronomy. The history and geography of a passion*, New York 2002, p. 28.

51 *Pamiętnik oraz katalog jubileuszowej międzynarodowej wystawy*, p. 25.

52 T. Filozof, *Skorowidze i księgi adresowe jako źródło do poznania struktury gospodarczej Galicji Wschodniej* (Wykaz firm i podmiotów gospodarczych branży naftowej w 1912 r.), "Nowa Ukraina. Zeszyty historyczno-politologiczne" 2014 issue 14, p. 162.

53 *Kronika. Poświęcenie sztandaru*, "Gazeta Lwowska" 5.12.1905, no. 277, p. 3.

members of the exhibition's organizing committee.⁵⁴ On the catalog pages, the organizers encouraged Galician chefs to join Lwów or Kraków associations actively. This suggests a particular synchronization of their activities.

The organization's main task was to create a broad database of the most skilled chefs.⁵⁵ Potential employers trusted letters of recommendation issued by the society to the members.⁵⁶ The society's activities were a tangible incentive for its members to take better care of their professional reputations and strive for continuous training and improvement of their qualifications.⁵⁷ The statutory documents of both cooks' associations stipulated that only Catholics could be members. That automatically limited access to them for Orthodox Ukrainians or Jews.⁵⁸

From 1898 to 1901 and 1929 to 1939, Stanisław Karpowicz oversaw the publication of *Cook's Review*, a magazine dedicated to the professional affairs of chefs and trends in culinary art.⁵⁹ One of the publication's main tasks was to raise the social status of chefs through public awareness that the culinary profession was an art form and not just part of "domestic service." Here the first discussion about the perspective of the gastronomic exhibition in Lwów begins.⁶⁰ We assume that technical support was also the subject of careful preparation. Unfortunately, along with information of a gastronomic nature, xenophobic and anti-semitic comments are not uncommon on the pages of the magazine.⁶¹ Their presence reflected the

54 *Pamiętnik oraz katalog jubileuszowej międzynarodowej wystawy*, p. 17.

55 TsDIAL of Ukraine, fund 146, description 58, case 351, p. 4; *Na obiad do dawnego Lwowa*. Rozmowa Anny Gordijewskiej z Anną Kozłowską-Ryś, 17.05.2023, <https://kuriergalicyjski.com/na-obiad-do-dawnego-lwowa/> (26.05.2025).

56 *Stowarzyszenie Małopolskich Kucharzy i Cukierników. Historia*, <http://www.smkic.pl/index.php/glowna/historia/> (26.05.2025).

57 The first professional association of Polish chefs was founded in 1888 in Warsaw by Aleksander Sochacki, the owner of the "Wodewil" restaurant, which operated until 1917. *Historia powstania organizacji kuchmistrzów w Warszawie*, "Gastronom" 5 (December 1926) no. 4, pp. 18–19.

58 TsDIAL of Ukraine, fund 146, description 58, case 351, p. 1.

59 "Przegląd Kucharski. Organ Związku Kuchmistrzów: czasopismo poświęcone sprawom Towarzystwa i sztuce kulinarno-gastronomicznej" 1 (1898)–4 (1901).

60 S. Karpowicz, *Rozmaitości*, "Przegląd Kucharski" 1900, no. 7, p. 58.

61 S. Karpowicz, *Kilka słów prawdy*, "Przegląd Kucharski" August 1898, no. 7, p. 1, 8; *Rozmaitości*, "Przegląd Kucharski" January 1900, no. 1, p. 7; W. Stępień, *Raki*, "Przegląd Kucharski" May 1900, no. 9, p. 70.

widespread fears in Galician society during the growing competition from small and medium-sized Jewish restaurateurs and merchants.⁶²

In almost every magazine issue, the publishers provided information about gastronomic exhibitions and significant events in the world. Editors constantly emphasized the need for something similar in the capital of Galicia. Eventually, the head of the “Zgoda,” chef Józef Kordik decided to start preparing for the event.⁶³

Exhibition events and its most famous participants

On October 3, 1908, the governor of Galicia, Professor Michał Bobrzyński accompanied by Count Stanisław Badeni and Minister Witold Korytowski appeared in the park and announced the official beginning of the exhibition.⁶⁴ On behalf of the organizers, Mr. Józef Kordik addressed the audience with a welcome speech. “Echo,” the local choir, sang for the festivities.⁶⁵ All proceeds from the event were collected for a special fund that supported the widows and orphans of trade union members.⁶⁶ Initially, the organizers predicted that the exhibition would last about a week. However, when more than 14,000 people visited it in the first few days alone, the closing date was extended to October 18, over a week after the planned final day.⁶⁷

Leading restaurateurs and producers of food and kitchen utensils from Kraków to Lwów and guests from Praha, Vienna, Trieste, Bukovina region, Odesa, and Sevastopol (Russian Empire) presented in the pavilion, which was subdivided into several halls.⁶⁸ Kraków and Lwów, two competing centers in Galicia, continued their struggle for dominance at the exhibition. Among the most famous guests, reporters paid particular attention to Aleksandr Włoczkowski, a chef from Kraków who showed a variety of homemade compotes and marmalades. A few years prior, his

62 K. Kaps, *Gospodarka, polityka a tożsamości: Galicja i Monarchia Habsburska w długim XIX wieku na tle debaty historiograficznej o imperium, narodzie i regionie*, “Historia Slavorum Occidentis” 2019, no. 3 (22), p. 141.

63 *Pamiętnik oraz katalog jubileuszowej międzynarodowej wystawy*, p. 3.

64 *Wystawa kucharsko-spożywcza*, “Goniec Polski” 6.10.1908, no. 516, p. 5.

65 *Kronika*, “Gazeta Lwowska” 9.10.1908, no. 231, p. 3.

66 *Kronika*, “Gazeta Lwowska” 4.10.1908, no. 227, p. 3.

67 *Kronika*, “Gazeta Lwowska” 9.10.1908, no. 231, p. 3.

68 *Kronika*, “Gazeta Narodowa” 1908, no. 228, p. 3; *Pamiętnik oraz katalog jubileuszowej międzynarodowej wystawy*, p. 54.

products had been served to the Persian Shah Muzafar during his visits to Lwów. The miller Kazimierz Puchalski, from the town of Novoselytsia in the Bukovina region also drew broad attention with his semolina and quality corn flour; and Okocim created large exhibits about their brewery.⁶⁹

In addition to gastronomic shows, tastings, and discussions with leading experts, the exhibition organizers staged many additional visual effects outside the pavilion. After dark, a well-known pyrotechnician, Julian Rutkowski, staged fireworks in front of it. Nearby, the American-English pavilion, also operated during the day, offered nightly demonstrations of technical innovations such as electric turntables and phonographs, which demonstrated sound quality with examples of voice recordings of famous people such as the singers Enrico Caruso and Selma Kurz.⁷⁰ The international company “MAGGI,” showed 25 flavors of bouillon cubes and spices.⁷¹

The technical arrangement of the chefs’ workplaces was also innovative. This was when the gas companies were leading a significant modernization in kitchen appliances and trying to recruit new customers.⁷² The “Lwów City Gas Company” presented a new model for a kitchen that they claimed would greatly simplify the work of the chefs. This unique design caused great enthusiasm among visitors.⁷³ It proved to be an excellent idea for the organizers to invite the manufacturers of reliable product packaging. In Galicia, the packaging market leader was the Kraków factory of the businessman of Armenian origin, Tadeusz Oroszena Bohdanowicz. The organizers tried to actively promote

69 *Jubileuszowa międzynarodowa wystawa kucharsko-spożywcza*, “Gazeta Lwowska” 6.10.1908, no. 228, p. 4.

70 *Jubileuszowa międzynarodowa wystawa kucharsko-spożywcza* (ogłoszenie), “Gazeta Lwowska” 6.10.1908, no. 228, p. 12.

71 This company has had its pavilion in Stryjski Park since the exhibition in 1894. *The Eastern Fair in Lviv: Pavilions*, <https://forgottengalicia.com/the-eastern-fair-in-lviv-pavilions/>; *Jubileuszowa międzynarodowa wystawa kucharsko-spożywcza*, p. 4.

72 *Katalog wystawy*, p. 53; T. Dywan, *Przemysł gazowy we Lwowie w latach 1856–1914: przyczynek do dziejów industrializacji miasta*, “Roczniki Dziejów Społecznych i Gospodarczych” 79 (2018), pp. 91–124, <https://doi.org/10.12775/RDSG.2018.04>.

73 *Kronika*, “Gazeta Narodowa” 1908, no. 228, p. 4; *Międzynarodowa wystawa kucharsko-spożywcza we Lwowie*, “Gazeta Narodowa” 8.10.1908, no. 224, p. 2–3.

the latest food processing and storage technologies like the Franciszek Schumann factory in Lwów.⁷⁴

The exhibition introduced the names of Galicia's culinary elite to the general public. All those who usually undeservedly stayed behind the scenes at celebrations and festivities came into the spotlight and became the subject of lively discussions. The chefs were finally able to fully demonstrate their professional skills and receive well-deserved awards for them.⁷⁵

Chefs and others who worked in kitchens were not the only participants in the culinary competitions; the owners of establishments (restaurants and hotels) also participated, with approaches in their presentations. Well-known hotelier Mr. Zygmund Zehngut from "Bristol Hotel," and decorator Stefan Szczurkowski created an original space as a Japanese-style table setting. The chef there, Ignacy Chojnicki, prepared dishes popular among Galician aristocrats at the time: a variety of fish, lobsters, and aspic (*auszpik*). However, in describing the presentation of Chojnicki's works, one of the reporters somewhat sarcastically remarked that the Lwów audience appreciated the cuisine of the Bristol restaurant primarily for the kosher dishes inspired by the recipes of the owner's wife, Mrs. Róża Zehngut. The Lwów's "foodies" of the time highly praised the taste of her "goose ventricles with buckwheat," "chicken in brine," "caviar in the Jewish way (goose liver with onions)," or meatballs with buckwheat.⁷⁶

The exhibition stars were chefs Józef Korfanty, Stanisław Lukowski, and Mikołaj Rozmus. The "George Hotel" restaurant was considered the most prestigious in the city. In addition to the food, the restaurant had an original table design, where all the appliances were made in the Zakopane style and decorated with exquisite local ornaments by the firm of Kazimierz Lewicki.⁷⁷ Chefs Michał Jasiński, Jan Stefański, Henryk Stanisław Wiezbowicz, Michał Stanisław Kozak, and even Sergeant Kauda, the chef of the regimental kitchen of the Landwehr Infantry Regiment "Lemberg

74 *Katalog wystawy*, pp. 52, 55.

75 *Katalog wystawy*, pp. 38–39.

76 *Jubileuszowa międzynarodowa wystawa kucharsko-spożywcza*, p. 4.

77 The Zakopane style, is a trend in Polish architecture and decorative arts that began in the 1890s. See J. Paprocka-Gajek, *Przedmioty metalowe w stylu zakopiańskim* Marcina Jarry, "Artifex Novus" 5 (2021), pp. 52–53, <https://doi.org/10.21697/an.9368>.

No. 19” – this is a short list of the creators of Galicia’s gastronomic school.⁷⁸ Mentioning the work of all these chefs perfectly demonstrates the high level of competition that prevailed in the city. Despite the predominance of French cuisine on the menu, the chefs tried to show the public the regional specialty of tastes.

The exhibition also had its scandals. Long before it start the Lwów press was already crowded with advertisements for Władysław Podhalicz, whose shop offered well-known desserts. One of his controversial ideas was to create a chocolate bust of Emperor Franz Joseph I decorated with medals made of marzipan. It was rumored that the imperial court was quite skeptical about the project because it considered such an embodiment of the monarch’s personality a form of profanation.⁷⁹

The experts determined that 14 gold and eight silver medals would be awarded that year. Among the winners were many Lwów’s residents: Jan Hofflinger (confectioner), M. Kondraczek (confectioner), Michał Belikowycz (dairy), M. Demeter (butcher, meat products), F. Tabaczyński (baker). Two companies’ achievements can be considered especially notable discoveries: “Vitellio,” which specialized in producing oils, food essences, mustard, wine vinegar, and natural food dyes; and the “Gorgon Brothers,” founded in 1870 in the Lwów.⁸⁰ Both companies received honorary “Grand Prix” awards from the jury.

One of the biggest winners of the exhibition was the chef, Antoni Teslar. He can be considered the personification of the evolutionary trends of the Galician chef, a man who did a lot to raise the prestige of this profession. For more than thirty years, he worked for the governor of Galicia, Count Andrzej Potocki.⁸¹ In 1910, he published a book entitled “Polish-French cuisine.”⁸² Its premiere and practical approbation took place during the exhibition. This collection of recipes with relevant comments resulted from Teslar’s professional experience. The book has long been considered one of the fundamental publications

78 *Jubileuszowa międzynarodowa wystawa kucharsko-spożywcza*, p. 4.

79 A. Kozłowska-Ryś, *Lwów na słodko*, p. 73.

80 *Pamiętnik oraz katalog jubileuszowej międzynarodowej wystawy*, il. VIII.

81 M. Majer, *Antoni Teslar – kuchmistrz znany i nieznan*, “Rocznik Biblioteki Naukowej PAU w Krakowie” 64 (2021), pp. 125–146, <https://doi.org/10.4467/25440500RBN.21.009.16091>.

82 A. Teslar, *Kuchnia polsko-francuska*. Nakładem autora – odbito w Drukarni “Czasu”, Kraków 1910.

for Galician haute cuisine chefs. As the author recalled in the preface, he was proud to have received special awards for his work at culinary exhibitions in Kraków (1904) and Lwów. Teslar created original methods for preserving fruits and berries and finding new delicate wine flavors. Another of his achievements was introducing the correct translation and interpretation of French dishes and their ingredients into wide circulation, thus increasing their visibility and accessibility for a broader range of Galician gourmets. Antony Teslar's book was another attempt to rethink the French gastronomic tradition in this part of Europe. For the first time, we noted such steps since the reprints and comments by Polish authors on the book *Le cuisinier françois* (1651) by François Pierre La Varenne.⁸³ Antony Teslar's activity and work occurred at the end of the 19th century when attempts to use cookbooks as part of the local gastronomic and national identity struggle became more frequent.⁸⁴

The orientation of Lwów's establishments toward French cuisine has remained constant since the Napoleonic Wars.⁸⁵ This is confirmed by the oldest (1811?) surviving menu from the Hotel "De Russie."⁸⁶ Even though that local gourmet often criticized the taste of local cuisine, the trend continued until the outbreak of Great War I.⁸⁷ Antony Teslar was not alone in his search and actively used the advice of Walery Stępień, the chef of the Schwarzenberg aristocratic family from Prague.⁸⁸ Stępnia's censuses are included in the exhibition catalog. French dishes also

83 K. Kuraś, *Czy Le cuisinier françois zmienił polską kuchnię w czasach nowożytnych? Przyczynek do zagadnienia transferu kulinarnych wzorców*, "Zeszyty Naukowe Uniwersytetu Jagiellońskiego. Prace Historyczne" 143 (2016) issue 3, p. 444.

84 H. Notaker, *A history of cookbooks. From kitchen to page over seven centuries*, University of California Press, 2017, p. 248; J. Babilon, *Prvá kuchárska kniha v slovenskej reči*, Pešt 1870.

85 *Szkoła kucharek, czyli łatwy sposób wyuczenia się gotowania różnych potraw mięsnych i postnych. Na wzór dzieła A. Carême kuchmistrza Napoleona ułożył L.Z.*, Kraków 1843.

86 *Dom gościnny w Hotelu Rosyjskim we Lwowie*, Інститут досліджень бібліотечних мистецьких ресурсів, Львівська національна наукова бібліотека Національної академії наук України імені В. Стефаника, case no. 7986.

87 *Reklama restauracji Pana Hofmana Hotel George we Lwowie*, "Dziennik Polski" 24.06.1874, no. 142, p. 4.

88 A. Teslar, *Kuchnia polsko-francuska*, p. 8.

prevailed among them, and only once is it mentioned that he cooked for “Kruszładki Kurlandzkie” with a side dish “in Polish.”⁸⁹

Antony Teslar stood out among the culinary artists, as he was skilled in creating delicious dishes and highly experienced performing complex logistical tasks. Working for the Governor in Lwów, he was tasked with organizing official receptions and balls in addition to his regular family responsibilities. He recorded detailed descriptions of the dishes he prepared and the number of guests present for each of the receptions of the governor or head of the Galician Parliament held since 1902. One of the most crucial descriptions comes from February 4, 1907: the tables were set for four hundred people, and about 1,600 guests attended the evening reception.⁹⁰ A “Gazeta Lwowska” newspaper reporter noted that the delicious and spectacular dishes and the well-organized buffet improved the guest’s mood and encouraged continued dancing and loud celebrations. Among the guests were official delegations from Chernivtsi and Kraków.⁹¹

The case of Antony Teslar shows how the professional evolution of active Galician chefs took place and how the attitude toward them and their work changed in the society of the time. The beginning of their more active communication with the public and their media recognition were becoming commonplace. For the first time, the catalog published photos of the most famous chefs of Galicia with their places of work. Upon this time in the advertisements of Lwów restaurants, the chef’s name is increasingly seen alongside the owner’s name.

Conclusion

The 1908 culinary and consumer exhibition was a successful social and financial event, representing Galician gastronomic potential and perspective. The number of visitors exceeded the organizers’ expectations, and the general press reviews were primarily positive. The correspondent of “Gazeta Narodowa” aptly emphasized its main result: “It turns out that we can buy almost everything we need for the kitchen in our region today without overpaying for imported goods.” This statement seems overly optimistic and is valid only regarding the use of new technologies for cooking or storing food and the prospects for increasing food production. They

89 *Pamiętnik oraz katalog jubileuszowej międzynarodowej wystawy*, p. 33.

90 A. Teslar, *Kuchnia polsko-francuska*, pp. 264–65.

91 *Kronika*, “Gazeta Lwowska” 7.02.1907, no. 30, pp. 4–5.

were supported by food and kitchenware manufacturers such as Tadeusz Bogdanowicz, Jan Muszyński, and Jan Tabaczyński. However, all these efforts could not radically affect the gastronomic preferences of most Galician inhabitants. Local urban cuisine to continue to remain in line with the general French tradition.

The original intention of Vienna was to give Galician cuisine a place among other regional cuisines of the empire. However, most members of professional chef associations in Lwów or Kraków focused to solve their economic problems. They were more interested in raising their professional qualifications and helping widows and orphans, but not in the government's attempts to use the gastronomic culture of Galicia to strengthen "local impair social identity." A big disappointment for the committee and participants was that restaurants were not granted the status of industrial enterprises and did not receive any tax breaks from the government. The low representation of Ukrainian and Jewish participants demonstrated these national groups' existing social contradictions and imbalances in government and gastronomy business.

Among the positive results of the event is a noticeable increase in interest in the quality of gastronomic education and its prestige. On May 1, 1909, the first Galician specialized culinary school was opened in Lwów by the authorities' decision and under the chef Józef Kordik's leadership. In the coming years, several more such urban schools began operating in the eastern part of the province. In the rural provinces, where the Ukrainian population predominated, this area was taught by the wives of local priests or schoolteachers. Sometimes, even palace cooks were involved in educational work, as happened in Count Stanisław Badeni's palace in the Koropets village. The exhibition intensified professional and public discussion about the prospects for developing and popularizing local cuisine. Cooking schools began to form in Lwów and Kraków, which in the future were to create their vision of the prospects for local cuisine. Unfortunately, the outbreak of the Great War in 1914 and the subsequent tragic events of the first half of the twentieth century interrupted this process.

In 1918, the Great War ended. Newly independent countries replaced the Austro-Hungarian Empire. Their political elites and societies tried decolonizing their past as much as possible, except for gastronomic practices. The memory of their best examples still lives on in Lviv, Kraków, and Prague. This cultural phenomenon is still waiting to be studied.

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Abstract

Ihor Lylo

Galicia on a plate. The cook's and consumer exhibition in Lwów, 1908

On October 3–18, 1908, the capital of the largest province of Austria-Hungary, Lemberg (Lwów in Polish, Lviv in Ukrainian), hosted an international jubilee cook's and consumer exhibition. According to the organizers, the event was intended to demonstrate local gastronomic and consumer culture. The best chefs, restaurant owners, and hospitality industry representatives attended the exhibition. The event was very popular among numerous visitors. The exhibition was intended to introduce the public to the best chefs and producers of Galician cuisine to place them in the gastronomic context of the Austro-Hungarian Empire. An indirect result was an increase in the number of Polish and Ukrainian cookbooks published in the following decades and the creation of culinary training courses. Unfortunately, this was the last event in this part of Eastern Europe, and its history and results were unknown to researchers for many years.

Keywords:

Lemberg, Lwów, Galicia, exhibition, cooks, gastronomic culture, culinary equipment, restaurant, Antony Teslar

Abstrakt

Ihor Lylo

*Galicja na talerzu. Wystawa kucharsko-spożywcza we Lwowie
w 1908 roku*

W dniach 3–18 października 1908 roku w stolicy największej prowincji Austro-Węgier, Lwowie, odbyła się międzynarodowa jubileuszowa wystawa kucharsko-spożywcza. Według organizatorów wydarzenie miało na celu zaprezentowanie lokalnej kultury gastronomicznej i spożywczej. W wystawie wzięli udział najlepsi szefowie kuchni, właściciele restauracji i przedstawiciele branży hotelarskiej. Wydarzenie cieszyło się dużym zainteresowaniem wśród licznych odwiedzających. Wystawa miała na celu zapoznanie publiczności z najlepszymi kuchmistrzami i producentami lokalnej kuchni, zamierzano umieścić ich na kulinarnej mapie Cesarstwa Austro-Węgierskiego. Pośrednim wynikiem wystawy był wzrost zainteresowania tematem kultury kulinarnej, zwiększenia liczby polskich i ukraińskich książek kucharskich publikowanych w kolejnych dziesięcioleciach, powstanie nowych kursów kulinarnych. Było to ostatnie wydarzenie o podobnej tematyce w tej części Europy Wschodniej, a jego przebieg i wyniki pozostawały zupełnie nieznane badaczom przez wiele lat.

Słowa kluczowe:

Lemberg, Lwów, Galicja, wystawa, kucharze, kultura kulinarna, sprzęt kulinarny, restauracja, Antony Teslar