

IN THE SHADE OF THE CHESTNUT TREES

150TH ANNIVERSARY OF THE AUGUSTINER-KELLER IN MUNICH



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View of Augustiner-Keller from the West, around 1870

PREFACE

It's impossible to imagine everyday life in Munich without its beer gardens and people's enthusiasm for them. As soon as spring is on the horizon, these green havens in the middle of the bustling city turn into a second living room for Munich's residents. And they like to share it with guests from all over the world! Under the canopy of old chestnut trees, people will meet to relax, have social gatherings, and, most importantly, enjoy a fresh, delicious, quaffable Maß of beer and a hearty Brotzeit – a snack or a light meal. These central places of Munich's beer culture have been officially permitted for 200 years now. But they have been popular even longer than that!


In 1862, when our beer was still brewed in the center of the city at Neuhauser Straße, Josef Wagner, the former owner of the Augustiner Brewery, acquired a storage cellar built in 1808 outside the city walls. Over the summertime, the beer could be kept cool in this underground storage cellar on Arnulfstraße. Since 1812, the outside area above the Augustiner cellar became a popular destination for outings because fresh beer was sold there directly from wooden barrels from May to September. Moreover, a law from 1812 stated that bread was the only food to be sold in the beer gardens above the summer cellars. This had one benefit: Guests were allowed to bring their own food. And it was this peculiarity which, until this day, encourages conviviality and is symbolic for the easy-going, relaxed lifestyle in Munich.

Soon after the brewery was moved to Landsberger Straße in 1885, the Augustiner-Keller was no longer used for beer storage. Since 1896, our restaurant owners have been running the Augustiner-Keller exclusively for hosting guests and the storage facilities are located on the brewery site. With 5,000 seats in the garden and 600 in the hall, it ranks among the biggest beer gardens in Munich to date. In 1842 it had already been listed as "the town's most beautiful beer cellar" in the city's directory. And, to this day, beer is still drawn from wooden barrels at the Augustiner-Keller.

We are pleased and proud that this beer garden is still owned by the Augustiner Brewery.

And the 150th anniversary of the Augustiner-Keller is the perfect occasion to present our guests with events and impressions of this special gathering place in Munich with this celebratory publication.

We wish you many cheerful hours in good company!



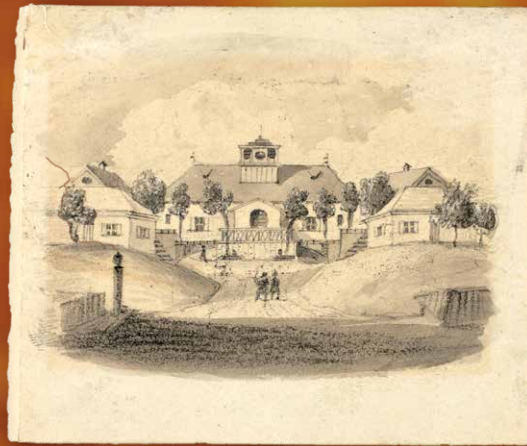
Dr. Martin Leibhard
Managing Director
Augustiner-Bräu Wagner KG

Werner Mayer
Managing Director
Augustiner-Bräu Wagner KG



Beer must be stored cold. Artificial cooling systems for the brewery industry were only developed in 1872. Until that time, brewers managed the storage of beer in cold cellars during the warm summer months. Since 1725, Munich's breweries built beer storage cellars in the high banks of the Isar river east and west of the city. The cellar of Josef Pschorr is considered the first modern storage cellar. In most cases, these cellars were tunnels driven into the subsoil, with underground brickwork vaults at a depth of eight to eleven meters (26 to 36 feet). The cellar construction called for substantial technical requirements and was added to the curriculum of the Royal School of Building Trades (Königliche Baugewerkschule). In order to provide shade for the storage cellars and to prevent the ice supplies from melting too fast, the entire area above was planted with chestnut trees.

At first these "summer cellars" on the outskirts of the city were used solely as a storage place for the beer brewed in the center of town. Starting in 1830, brewers additionally stored natural ice in these cellars to enhance the cooling effect. The ice was taken from ponds and the Nymphenburg canal.



Carl August Lebschée, *Ansicht des Knorkellers* [View of the Knorr cellar], around 1850

"From here, we drove to one of the most important beer cellars of Munich, the so-called Knorr cellar. (...) It feels like entering a mine when walking down the countless steps, well equipped with lamps, following the brewmaster leading the charge. You get hit by the ice-cold air, and deep down, one can see the barrels stacked one on top of the other and continuing from one vault to the next, on and on."

Julius Melchert, *Reise nach Bayern im Jahre 1845* [Trip to Bavaria in 1845], p. 99 et seq

"If one imagines the summer cellar of a Munich brewer to be just like any other cellar in the world, one would be very much mistaken. These are not the small vaults where a housewife stacks her small barrels of wine and her bottled beer, some potatoes on the side for the winter, and a few aromatic and flavorful wheels of cheese. These vaults are so enormous that one can go through them in four-in-hand carriages. On top of them rest great buildings, resembling noble residences or castles, inviting with open arms for summer lodging of their owners, cool halls for the dog days of summer, and nice, painted little rooms for the 'regulars'."

Ludwig Steub, *Thorwaldsen im Knorrbräukeller zu München* [Thorwaldsen at the Knorr Brewery Cellar in Munich] In: *Münchner Unterhaltungsblatt* [Munich entertainment paper], no. 59, 1841



Transport of beer to the beer cellar, around 1820



Der "Bierochse" [The "beer ox"], around 1880

The "beer ox" drives the power mill. The animal is harnessed to the mill and goes in circles around it, thus transporting the barrels up via the drive shaft.



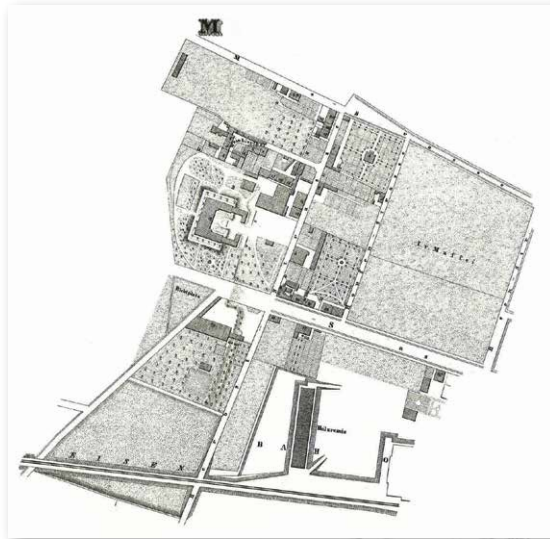
Looking into the storage cellar on Landsberger Straße, 1894

Since 2000, the barrel-vaulted cellar facilities from 1808 with rough brick walls have been converted to dining areas.

HISTORY



Soon after, beer was not only stored here, but also served and consumed on the spot, initially illegally so. The growing popularity of these beer cellars was taken into account in a royal decree of January 4, 1812. It finally granted brewers the right to serve their own brewed beer above ground on top of their summer cellars. Thus, there was no longer any legal basis for the persistent complaints by local innkeepers about the competition they faced from the breweries. But as an allowance to the innkeepers, it was stipulated that no food – except plain bread – was to be sold atop the summer cellars. From then on, the storage cellars were allowed to open to the public from May to September. By 1850, the Munich beer cellars were already so popular, even in bourgeois circles, that they were regarded as sites of public entertainment.



Gustav Wenng, *Plan der Königlichen Haupt- und Residenz-Stadt München.* [Plan of the royal capital and residence city of Munich], 1850

“Those beer cellars are very popular, especially the ones by Pschorr and Knorr, both located at the Marsfeld –with their steep walls like fortification walls – this is probably why they are also called beer fortresses. On the west side the Wagnerbräu cellar is located – in addition to those already mentioned (...); several of these offer people a very pleasant stay with park-like gardens and plantings of shady trees or with charming and wide-sweeping views, namely the Knorr cellar whose slopes are facing the setting sun.”

Rudolph and Hermann Marggraf, München mit seinen Kunstschätzen und Merkwürdigkeiten [Munich with its Art Treasures and Curiosities], 1846

The Augustiner-Keller is located in the so-called Isar slope side in the west of the city on Arnulfstraße (called Salzstraße because of the salt trade until 1890). Its construction as a characteristic triple-wing building has been verified back to 1808. Until then, the area had been described as a gravel pit. Counter to all erroneous claims, Munich’s public place for executions was never located at this site. In 1812, the files indicate the cellar construction as a beer storage place named Büchlbräu cellar.

Since 1837 it was used by the Knorr brewery (located on Briener Straße) and in 1842 it was acquired by Ludwig Knorr (banker and brewery owner 1783-1852). His sons, Angelo and Julius Knorr, leased the cellar in 1848 to the owner of the neighboring Spaten brewery, Gabriel Sedlmayr (1811-1891). In 1862, they sold it to Josef Wagner (1810-1900), former head of the Augustiner brewery, which owns the property to this day.

Since then the former Knorr cellar has acted as the summer cellar of the Augustiner brewery, the brewery as such being located in the city center at Neuhauser Straße. For a long time, it was used both as a storage cellar and to seasonally host patrons. For this purpose, in addition to the garden, the cellar hall and also a “student’s tavern room” were set up. Time and again there were also reports about interruptions of the summer operation. Beer was stored at Augustiner-Keller probably until the mid-1880s. After that, the storage cellar of the newly built brewery nearby Landsberger Straße, which had an artificial cooling system installed, was apparently used exclusively. This new storage cellar already had an artificial cooling system installed. In 1891, the ox powered mill for transporting the barrels was eliminated, and consequently the entire area was rebuilt as a hospitality establishment. The Augustiner-Keller has had its current look and design since its conversion and reconstruction in the style of the German Renaissance by master builder Franz Xaver Renner in 1896. Since that time there has also been year-round food service including the sale of hot meals. The former barrel halls were converted to two flat-roofed beer halls with wooden supports; the drive-up terrace was moved from Herbststraße to Arnulfstraße. The cellar vaults were only used for storing ice at that point.

In 1931, the cellar was converted: The kitchen extension was set up to the west, the front building structure, with bay windows towards Arnulfstraße, as well as an additional restaurant area were newly built. Since then the restaurant includes the Bierstüberl, Jagdstüberl, beer hall, ballroom, and the beer garden. After the destruction due to the air raids in World War II, the sale of beer could be continued in the garden

only as of May 1947. The buildings were restored by the architect Hans Fries in September 1947. The ballroom was reopened just in time for the carnival season in February 1949. In 2000, the barrel-vaulted cellar facilities with rough brick walls from 1808 were converted to restaurant areas.



Max Luber, *Der Augustinerkeller* [The Augustiner cellar], around 1910

Entrance from Arnulfstraße, 1953



View from the south to Augustiner-Keller, 1939



View from the south to Augustiner-Keller, 2012



"For a few days the people of Munich have been alarmed by the rumor that the largest and most beautiful beer garden of Munich – the Augustiner-Keller on Arnulfstraße – is to be sold to the German Federal Post Office. [...] Based on these rumors [...] several well-known Munich personalities are planning to set up an 'Association for the Preservation of the Augustiner-Keller'. [...] The Augustiner Brewery provided the following statement regarding these rumors: Any speculations in connection with a possible sale of the Augustiner-Keller by the brewery, regardless of the buyer, are purely fictional. As long as there is the Augustiner Brewery, it will guarantee that this wonderful oasis of a beer cellar provided by Augustiner-Keller will be preserved for the people of Munich."
[Newspaper] 8 Uhr-Blatt, July 31, 1962

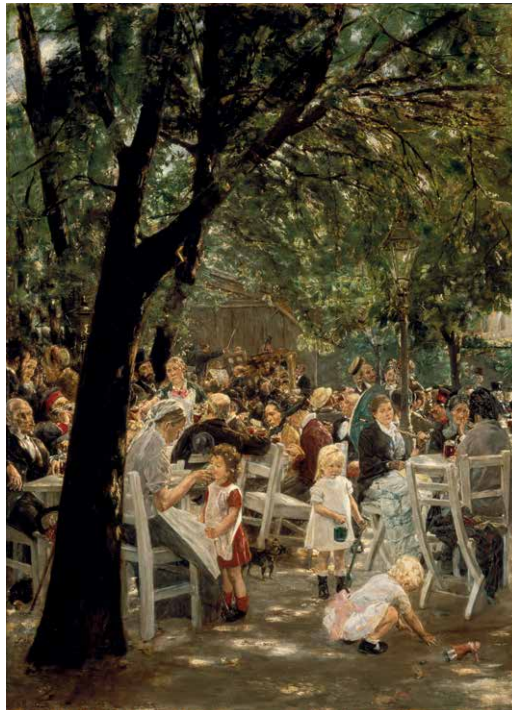
"After the death of Rudolf Wagner, the concern regarding the continuation of the traditional Augustiner restaurant is increasing. Even at Munich's city hall. SPD and CSU – the social democratic party and the conservative Christian democratic party – demanded the preservation of the Augustiner-Keller by all available means. And the Mayor, Mr. Kiesl, now assigned the planning department to investigate whether cultural heritage protection and tree protection will be sufficient to keep the cellar and the beer garden in their original condition." [Newspaper] Abendzeitung, July 9, 1981

"Augustiner-Keller is not for sale"

"After years of tug-of-war, construction work can proceed between the broadcasting station's high-rise and Augustiner-Keller. Ultimately, the massive building complex is the price for saving the largest beer garden in the city center. The commercial building on Arnulfstraße is to reach a height of 8 floors." [Newspaper] Süddeutsche Zeitung, May 21, 1987



Ferdinand Leeke, *Der Augustinerkeller*, 1894



Max Liebermann, *Münchener Biergarten/Augustinerkeller* [Munich Beer garden/Augustinerkeller], 1884

“These fortresses are located in vast homesteads with a variety of attractions. Thus, especially a great many benches for the guests thirsting for peace and quiet – benches picturesquely placed in the most beautiful places under the canopy of old linden or proud chestnut trees. Part of it is, furthermore, a small forest with lonely gravel paths going through it or also the wider Heerstraße for the beer barrel carts. Small flower gardens can be found in the copses, some romantic arbors, a few mysterious retreats or hermitages, and finally also a wonderful view to the blue outlines of the far-away Alps.”

Ludwig Steub, Thorwaldsen im Knorrbräukeller zu München [Thorwaldsen at the Knorr Brewery Cellar in Munich]. In: Münchner Unterhaltungsblatt [Munich entertainment paper], no. 59, 1841

The garden is subdivided into the terraces surrounding the main building south and west and the park located on a lower level. This is also where the standard folding tavern garden furniture with tablecloths can be found, while the long beer garden sets or the individually designed regulars' tables (Stammtische) are set up in the park. It was not always this way. As a significant change of the seasonal furniture of the garden the “hewn inventory” was replaced after the conversion in 1896. The original wooden benches and tables made of timber boards, firmly anchored to the ground, were replaced by wooden tables and slatted chairs matching the ones used in the interior of the restaurants. The white color of the furniture was characteristic of Augustiner-Keller. Down below in the park, folding furniture was used already around 1910. In between there were open beer counters with a fountain so that the mugs could be rinsed in the troughs. For a long time visitors also did this on their own before they had a fresh Maß of beer filled at the counter. Service personnel only used to serve people on the terraces directly by the house.

Conviviality not only includes good food and drink, but also sunshine, fresh air and animated conversation. Families can casually enjoy their stay at the beer garden undisturbed. Their children have enough room outdoors to move around – among the tables, in the large park and on the playground. The former owner of the Keller, Ludwig Knorr, also planned entertainment for the adults by setting up an open bowling alley in 1843.

Otto Nückel, Untitled, around 1930 (image section)

GARDEN LIFE





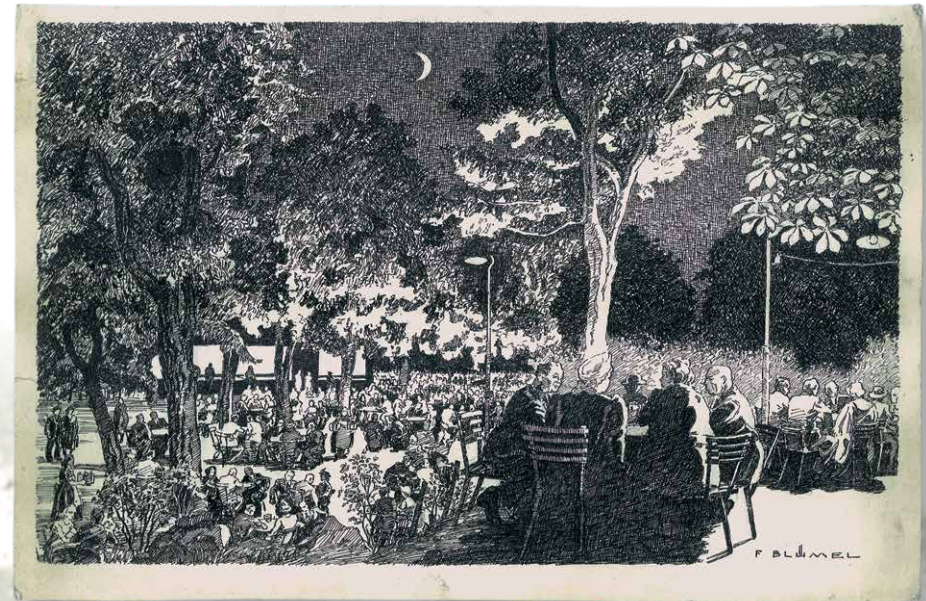
Gruss aus dem Augustiner-Keller, München.

Postcard, "Gruss aus dem Augustiner-Keller, München"
["Greetings from the Augustiner-Keller, Munich"], around 1900

This is also where a scene unfolds which only comes naturally to people knowing the beer garden customs: A tablecloth brought from home is spread out on the beer garden table; the wooden snack boards – the Brotzeitbrettln – and the cutlery is placed on the tablecloth. Then, bowls filled with sausage salad and small red and white radishes are put on the table; in addition, there will be cheese, a saltshaker and a bread basket. Meanwhile, one member of the group gets beer from the counter. The beer mugs are set on the table, and a joyful meal begins. To this day, the regulation of 1812 remains untouched, allowing people to bring along a snack – or Brotzeit – to Bavarian beer gardens. This tradition allows families to eat out more frequently. For visitors who have no balcony or garden at home, it is a special delight to spend relaxing hours outside, under the chestnut trees, while enjoying a cool Maß of beer.

"This is where mild evenings are spent; people enjoy cool drinks and a frugal snack, consisting of cheese and radishes presented by the genuine species of the radish-selling 'radish women'."

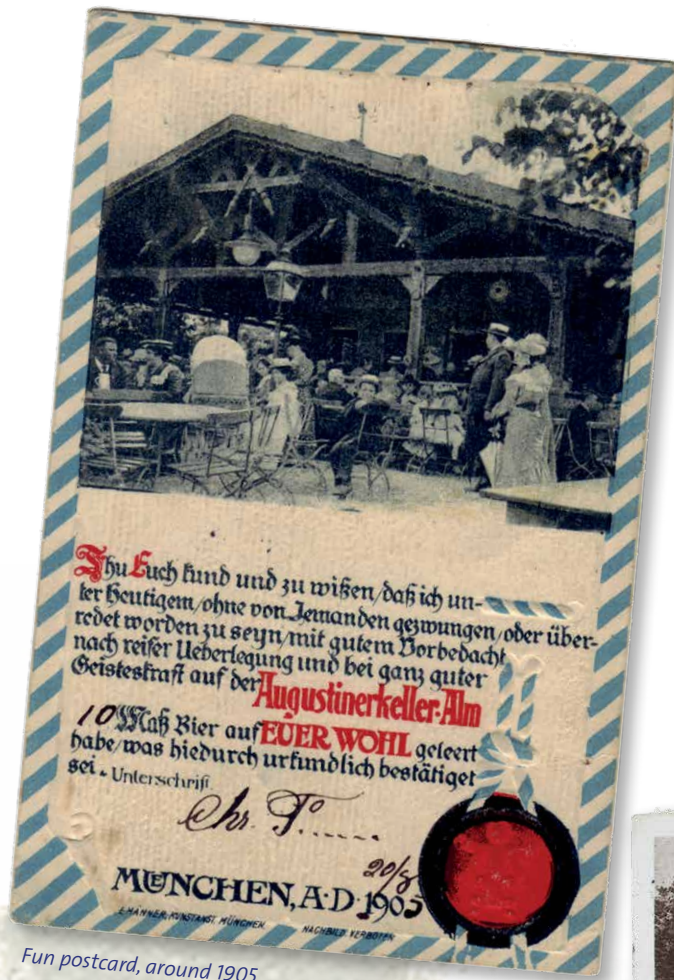
Eduard Fentsch, Bavaria, around 1860



Fritz Blümel, Blick von der Terrasse in den Garten bei Nacht
[View from the terrace into the garden at night], around 1955

"Munich locals can sit in their beloved beer garden again and enjoy the glow of the candles under the chestnut trees."

Rudi Dix, May 29, 1970

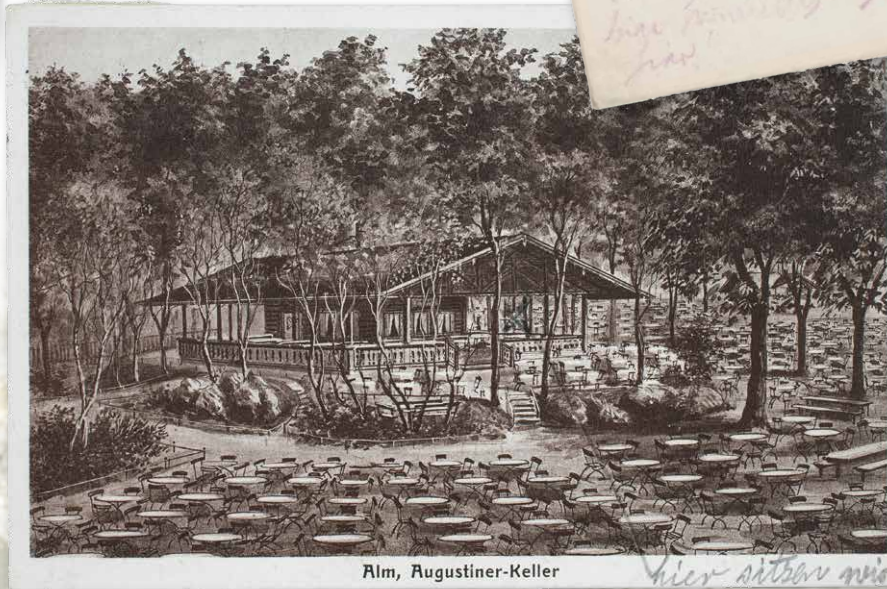


Fun postcard, around 1905

As an homage to the Alpenverein (Alpine Club), the former owner of the Augustiner Brewery, Josef Wagner (1810-1900), had carpenters build an “Alm”, i.e. an alpine-style working lodge, in the western part of the park in the course of expanding the gastronomy in 1896. The “Alm” design with artful mortise joints, delicately carved and curved purlins, is reminiscent of the former booths for food and drinks at the Oktoberfest. There was room for 100 patrons each in the anteroom and on the inside of the “Alm”. Josef Wagner was an enthusiastic alpinist, just like the former owner of the Augustiner-Keller, Julius Knorr (1826-1881). To this day, Julius Knorr is known as a sponsor of the Alpine Club because he made a substantial contribution to the construction of the “Knorrhütte” lodge on the Zugspitze glacier, the so-called Zugspitzplatt. Up to today, the Augustiner-Keller regularly hosts lectures by the Alpine Club during winter months. The “Alm” itself was presumably not rebuilt after the Second World War.



Postcard, around 1900



Postcard, around 1900



Georg Pettendorfer, Im Augustiner-Keller-Garten [At Augustiner-Keller garden], around 1930



In the garden, around 1935



Rudi Dix, In the garden, around 1970



In front of the entrance, around 1938

The 8,500 square meter (more than 2 acres) large park around the Augustiner-Keller buildings has room for tables and chairs to seat 5,000 patrons – among approximately 200 mighty trees, primarily horse chestnuts. Tree plantings go back to the time around 1900; however, the number of trees was reduced due to the destruction during the Second World War. In the 1950s, these areas were replanted. The entire facility is subject to conservation as an ensemble. Since the Regional Administrative Office declares to this day that a beer garden should have a sales counter for beverages and a food sales counter which are kept separate from the restaurant, it is not surprising that there are five auxiliary buildings in the garden of Augustiner-Keller.

Since 2011, the garden of Augustiner-Keller is not only used during summer. The restaurant manager Christian Vogler contracted three „Eisstock“ rinks (Bavarian curling), and a log cabin for players to warm up with food and drink. The beer barrel next to the ice track is guaranteed to remain well cooled.



Sausage grill, 1971

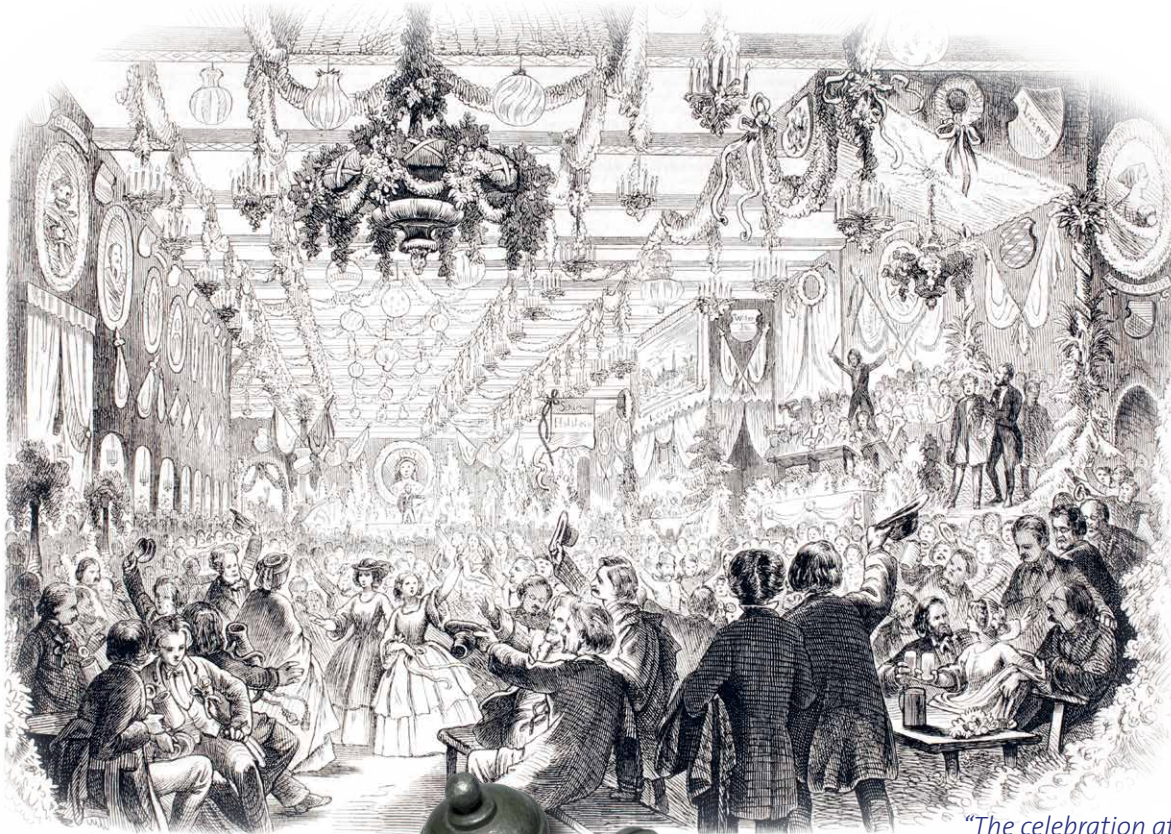


In the garden, around 1970



Hall of liberation, 2010

"Only the very best of everything; for example, the urinals were to be so beautiful in design that the innkeeper Vogler is afraid now that men will stay in the urinal and only leave to have a drink."
Richard Süßmeier, on the conversion of the „Befreiungshalle“ (Hall of Liberation) in the beer garden, 2012



Celebration of October 18th on the Knorr-Keller in Munich, around 1860

"The celebration at the Knorrbräu-Keller to commemorate the Battle of Leipzig has been scheduled for the 16th in the evening (as is well known, the three-day battle had commenced on October 16th). So that the space at the location will not be restricted too much, only 1,100 tickets at the price of 30 crowns each will be issued."

[Newspaper] Neue Münchner Zeitung, No. 242, October 10, 1860



Beer mug lid "Knorr-Keller", around 1850

"Next Monday [June 18th, 1860], the anniversary of the Battle of Waterloo will be celebrated by great garden festivities at the magnificent Knorr-Keller. May the weather be favorable; today, however, the forecast is unknown. The beer garden innkeepers are suffering substantial damage due to ongoing rain."

[Newspaper] Landshuter Zeitung, June 17, 1860

"(...) Many guests had been invited for the event celebrating Mr. Thorwaldsen at the Knorrbräu-Keller. It is hard to believe that a normally dismal, musty and gloomy cellar hall could be so magnificently refurbished and converted in a few days. It looked like a temple of the muses. It was hung with beautiful wallpaper and decorated with martial insignias. A green niche of the room held the bust of our beloved, art-minded monarch. The tables were arranged in a circle where 350 guests had taken their seats. The tables had been laid out very aptly; it was obvious at a glance that the festivity was arranged by artists for an eminent and noble artist. The celebration commenced at about 6 o'clock in the evening and ended long after midnight. Toasts, joyous songs, resounding music, brilliant fireworks were alternately the delights of the festivity."

[Newspaper] Münchner Tagblatt, No. 199, July 21, 1841

"Munich's artists arranged a festivity for the great Thorwaldsen in such a cellar, actually, in one of the most beautiful (...). Now the crowd was cheerfully pushing into the ballroom. The unfathomably large hallway was furnished for this; it really is the ground floor of the cellar building and it properly was a storage house for the thousand barrels which our brewer needs; but under the festive decorations, they could not be recognized as such."

Ludwig Steub, 1841

FESTIVITIES

While the garden is the center of hospitality in the summertime, major events are spread out over the whole year. They take place not only in the former barrel storage hall, which has been converted into a ballroom in 1896, but also in the underground storage cellar. The Augustiner-Keller, formerly the Knorr-Keller, has been known city-wide for such festivities for a long time.

Invitation to the festivities by the Municipality of Munich (Stadtgemeinde München) at Augustiner-Keller honoring the 400-year endowment celebration of the Ludwig Maximilians University on August 2nd, 1872



Toasts, joyous songs, resounding music



Munich artists at the Augustiner-Keller celebrations on the occasion of the 50th anniversary of the German General Art Cooperative (Allgemeine Deutsche Kunstgenossenschaft), 1906

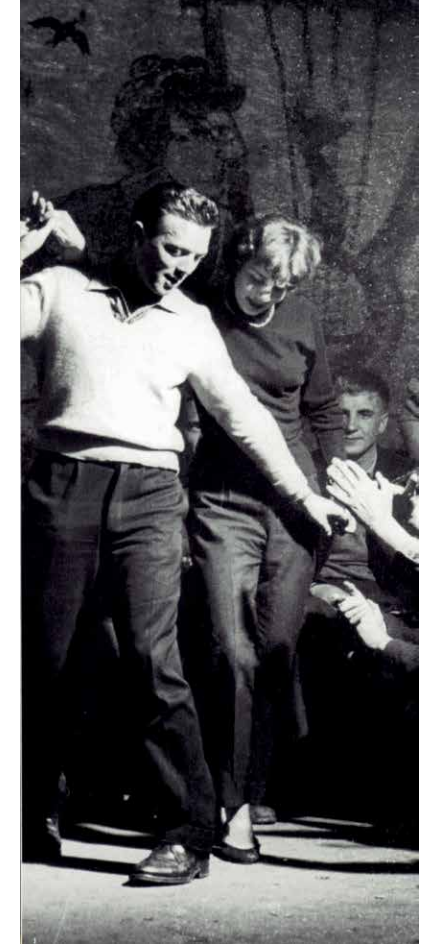


Das 400-jährige Jubelfest der Münchener Hochschule: Das Kellerfest am 2. August. Originalzeichnung von E. Harburger.

Edmund Harburger, Das 400-jährige Jubelfest der Münchener Hochschule. Das Kellerfest am 2. August, um 1872 [The 400th anniversary celebrations of the University of Munich. The Keller festivities on August 2nd], around 1872



Carnival in the ballroom, 1950-1970

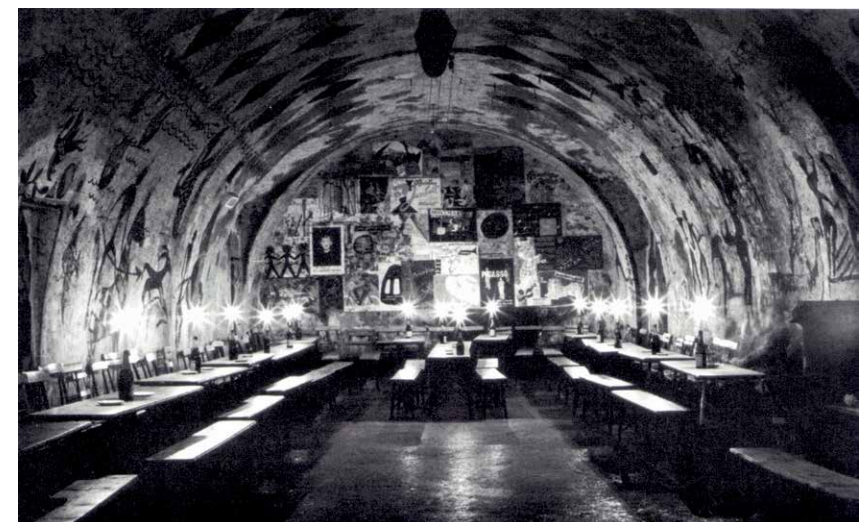


"In 1950, the Munich Narrhalla Carnival Association congratulates the innkeeper Josef Kraus on the reopening of Augustiner-Keller after the Second World War and looks back on many successful festivities."

*20 years at Augustiner-Keller.
Josef and Sophie Kraus, 1950*

The HOT CLUB was an institution in the city of Munich at the time of the so-called "economic miracle" in post-war Germany. From 1953 to 1964, the HOT CLUB had found a home in the vaults of the storage cellar. In 1959, Benny Goodman, the "King of Swing", played a gig here. The founder of the club described the events as follows: "Well, we had jazz and there was dancing; that's where the action was." (from Mirko Hecktor: Mjunik Disco, 2008, page 28). Due to the great demand, the amount of memberships had to be limited to 1,000.

HOT CLUB in the old storage cellar, around 1960

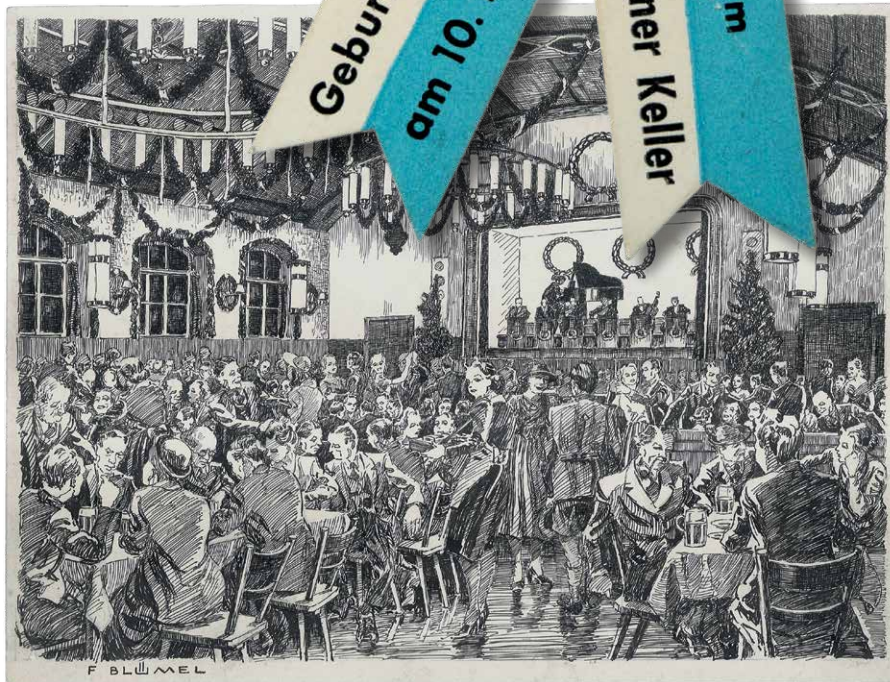




The Starkbierfest – i.e. the strong beer festival – takes place during Lent. Since the year 2002, the festival begins by tapping the strong beer barrel for which the waiters and waitresses invite their guests from the more than 100 Stammtische or regulars' tables. The former Oktoberfest tent host and brilliant speaker Richard Süßmeier used to launch the festival with his performance dressed like the legendary Augustiner-Keller waitress „Maria“ – while the waitress Maria herself was present as well.



Bottle label, around 1960



Fritz Blümel, Konzert im Festsaal [Concert in the ballroom], around 1955



Strongbeer tapping in the ballroom, 2012



Augustiner-Bräu

AUGUSTINER



frische
Wies'n-
Brez'n
340

Augustiner Edelstoff vom Holzfaß 6⁸⁰



"I recently discovered a type of beer at a Munich tavern: It had an aroma of figs and an aftertaste of ripened peaches. So I ask the service person: Do you also have a beer that tastes like beer? You don't have to ask this here at Augustiner-Keller. At Augustiner, you know what you'll get: The Augustiner tastes like Augustiner. Cheers to that!"

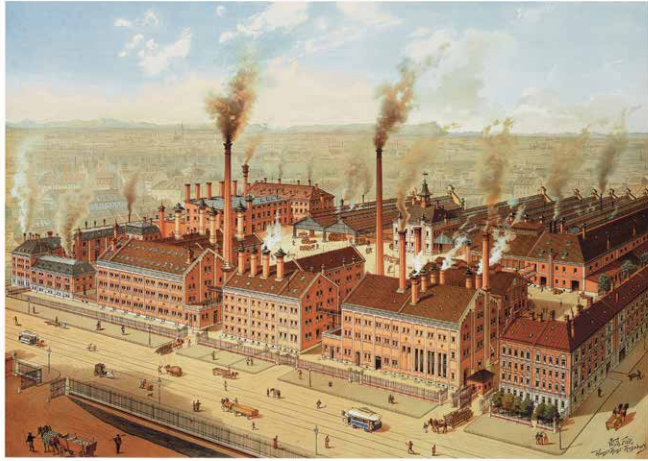
Richard Süßmeier, restaurateur and former speaker of the Wiesnwirte (hosts of the Oktoberfest tents) during the strong beer tapping at Augustiner-Keller in March 2012

BEER... FROM THE WOODEN BARREL

Since 1862, Augustiner beer has been drunk at Augustiner-Keller. Since then, the beer drinking palate of the people in Munich has changed. In the second half of the 19th century, they still preferred the darker beer "Münchner Art" (Munich style). In the course of time, they developed a preference for more and more paler beers. The painting of the Augustiner-Keller by Max Liebermann of 1884 (see page 6) clearly shows dark beer in the glass mugs. Steins used since the 1890s for a longer period unfortunately did not show their contents. Since 1897, Augustiner also brewed a Helles lager in Pilsner fashion, and since the 1920s the ever-popular Edelstoff light. During the Starkbier period, Lenten beer was served which is known today as the Maximator; and in May Bockbier is served. In 1986, Weißbier (wheat beer) was added to the product range.

To date, beer is tapped from wooden barrels in the beer garden as well as at the restaurant. The Augustiner Brewery still particularly values the quality of wooden barrels and accordingly fills most of the wooden barrels in Munich. Due to its lower carbonic acid concentration, beer from the wooden barrel is more palatable and easier to digest. Beer connoisseurs especially appreciate the fine mildness and its freshness.

Wooden barrels are very time-consuming and complex to manufacture and maintain. Oak wood from the Black Forest must be stored for two to three years before being used. It takes about eight to ten hours to produce a Hirschen, i.e. a 200-liter barrel. Only one barrel factory is left in Munich. With special care, the barrels will last for many decades: Once a barrel is empty it gets rinsed and several times a year it gets watered and sealed with a special tree resin. Serving the beer from wooden barrels, moreover, substantially contributes to the special atmosphere at Augustiner-Keller – especially at the beer garden where every new wooden barrel will be tapped, visible for the patrons, on the so-called Ganter, the support block, and celebrated with the ritual of ringing the bell. For their work on the barrels, the tapster requires special skills and the use of their own personal taps.



 Bierbrauerei zum Augustiner München.

Poster, around 1895



Unloading the barrels at the garden's beer counter, 1971



Cheers to that!

“But the brewmaster waves, takes a big mug and fills it from the fresh barrel. He then offers it meaningfully for tasting. All in one: Reaching for it and sipping down the golden drink running like a stream of lava in the veins. Then, quite naturally – while we still smack our lips, the question will arise: Is this really beer? No, it’s nectar – artfully taken from luscious barley. And the empty glass must be filled and filled again. – Yes, oh yes, it had been that one hour staying deep underground which will remain unforgettable to me. One thing is for sure: If you want to drink good beer, it must be done in Bavaria and on location in a rock cellar; then you will get an idea what a beer should look and taste like.”

Julius Melchert, Reise nach Bayern im Jahre 1845 [Journey to Bavaria in 1845], p. 99 et seq.

Beer mug “Augustinerkeller München”, around 1895

It used to be that the regulars only were set up in the house. That's where they are still today, but only on specific weekdays, such as the "Mondays regulars' table". In the garden, regulars' tables are attended virtually every day. Role model for this was Munich's popular journalist Sigi Sommer (1914- 1996) who, for many decades, met friends and acquaintances at Augustiner-Keller on a daily basis. Since the 1980s, groups are even allowed to set up their own, individually designed tables. Today, there are about 100 Stammtische or regulars' tables which have their home at Augustiner-Keller. If they cannot make it to the Stammtisch, the patrons will call the servers on their cell phone so that they can release the table after 5 p.m.

"The best experience was the 70th birthday of Sigi Sommer. For the first time there was music playing in the garden. The 'who is who' of Munich was there. And anyway: Sigi's Stammtisch – that just was the Augustiner-Keller. He was there every day. Even when it rained, I had to come to work, just for him. And then he was sitting under the umbrella and I felt rather cold. He had the Stammtisch only for himself. But he was never alone."
Waitress, 1967-2009

"Sigi Sommer brought me along anywhere, I was allowed to sit at his Stammtisch at Augustiner-Keller where he held court, so to speak, under the chestnut tree. Prominent people were welcome at the round table – e.g. personalities such as Schmeling, Schreiber, Scheel, Waldleitner, Ratzinger, Bomba, including their families, or also the Steilwand-Kitty (who rode a motorcycle on the death wall in silodromes); they were even allowed to help themselves to snacks from Sigi Sommer's Brotzeit basket. And in the cold season, a small coal-burning stove under the table even provided heat."
Gossip reporter Michael Graeter, [Newspaper] Abendzeitung, November 20, 2011



Sigi Sommer on his way to the Stammtisch, around 1970

"If there are no seats available, I can also ask whether a stranger can sit at the Stammtisch. And if they strike up a conversation, it's a win-win situation for both sides."

Waitress, since 1986

"I had one Stammtisch just for millionaires – although that wasn't even true for a lot of them; and I also had a Stammtisch for pimps. They really were pimps but they were not unpleasant."

Waitress, 1967-2009

"A Stammtisch at Augustiner-Keller carries a lot of prestige, and it is a matter of honor to keep it – even if fewer and fewer friends are showing up."
Waitress, since 1986

REGULARS' TABLES OR STAMMTISCHE

“Stammtisch companions know each other from work or from school days. It’s rather an old men’s phenomenon; most of them are retired; they come already around noon, only occasionally women join as well. Now there are some younger tables again, and as a novelty, they come to the Stammtisch dressed in lederhosen and the complementary “Janker” [a Bavarian jacket to go with lederhosen]. For 10 years, there had been no requests for new Stammtische, but in 2011, three new ones were put in.”

Waitress, since 1998

Burschi, Buali, Luggi und Wiggerl

[a few common Bavarian male nicknames]



Sigi Sommer at his Stammtisch, around 1970

“We had a fun crowd at the Ganter-Stammtisch. In the carnival season, the bandleader and conductor Helmut Högl played for his friends, and then Spicker Fredi, a really big guy, climbed into the Grandl at the beer counter where the beer mugs are rinsed. And then, the water was flowing over the rim all around, that was really fun. The water kept on running, but nobody was bothered.”

Waitress, 1967-2009

“Ten years ago at Augustiner-Keller, I had just come to Munich, I sat down at a Stammtisch named ‘Da Bomber’ – some of them were former soccer players from the Munich soccer club TSV 1860. And I watched the guy next to me down 3 Maß of beer in one hour. So I just asked him how he did that, and he said when he was younger, he could do even more. Today, he would only manage 12 or 13 Maß of beer over the evening.”

Patron

“There was a guy named Heinz from the butchers’ Stammtisch who drank 12 Maß of beer every evening, and would then still take his car. He once gave me a ride from Augustiner-Keller to the Oktoberfest, and I was sure glad when I got there. That would be unthinkable today!”

Waitress, 1967-2009

“Often a Stammtisch has its own barrel which is then set up on a Ganter ready to tap. A group of five gentlemen drained a 30-liter barrel which, towards the end, had turned rather flat because it took them such a long time to finish it.”

Waitress, since 1998



Fritz Blümel, *Bedienung am Westeingang*
[Waitress at the west entrance], around 1955

"Hi Spatzl!"

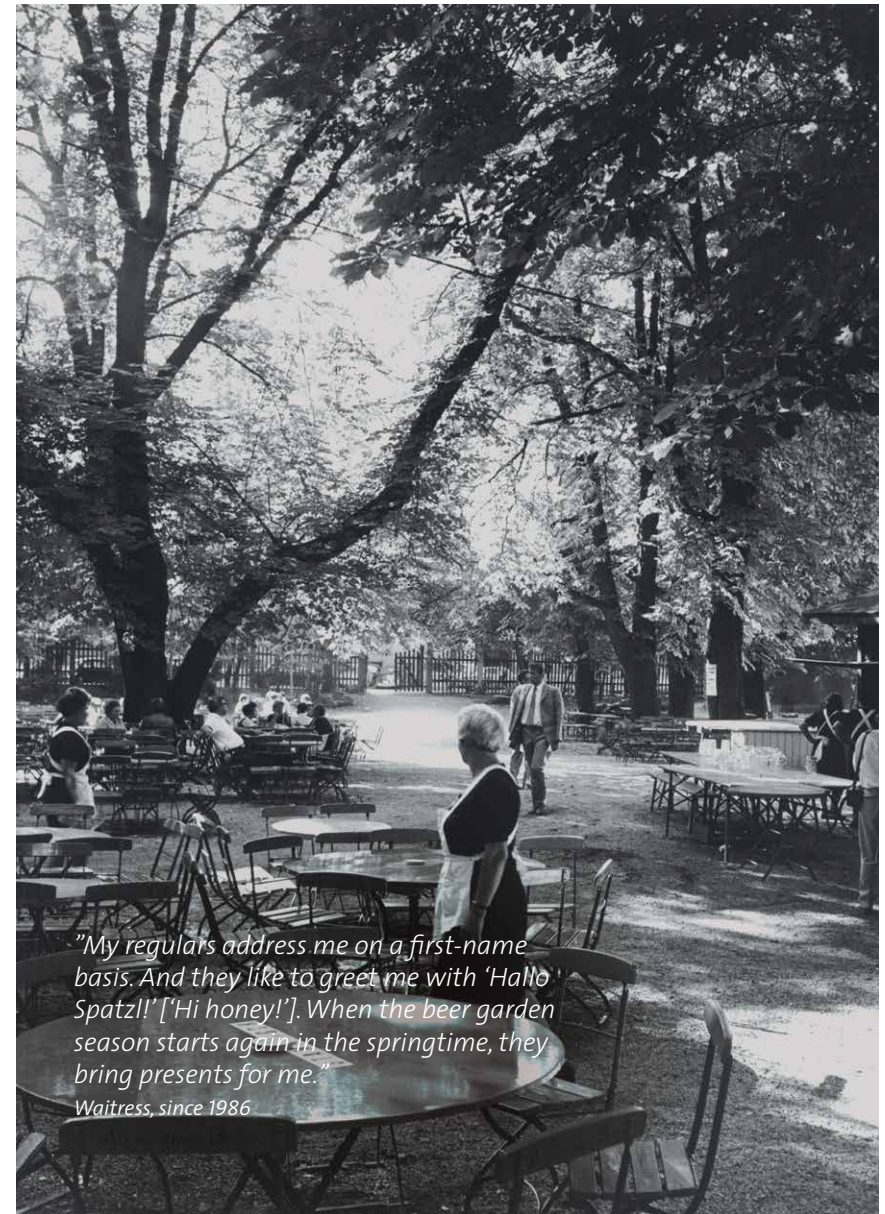
"Our innkeeper, Mr. Glöckle, allowed the largest number of Stammtische. In his day, every regular had his own glass. And we had to search like crazy to find the right ones. The names were engraved into the glasses."

Waitress, 1967-2009

"We always let international guests take our picture. They are really excited about it because dirndl dresses are a novelty for them."

Waitress, since 1986

Waitress in the garden, around 1970



"A special admirer gave me stuffed toys. He once gave me a turtle stuffie and teased me about it – for being the slowest waitress!"

Waitress, since 1986



At the garden's beer counter, around 1970

"I once had a group of strangers sit at a Stammtisch table because it was empty. They knocked back a lot of beer. When they wanted to leave, five mugs fell out of one woman's shopping bag! She was very embarrassed by that."

Waitress, since 1986



Beer tokens "JW" Augustiner Brewery, around 1890

"My regulars address me on a first-name basis. And they like to greet me with 'Hallo Spatzl!' ['Hi honey!']. When the beer garden season starts again in the springtime, they bring presents for me."

Waitress, since 1986

INNKEEPERS AND SERVICE PERSONNEL

"There was a patron once who wanted to take a yellow folding chair with him to the US. The chair had "Augustiner-Keller" written on it. Our innkeeper, Mr. Reiter, didn't allow it. So we all gave a hand and lifted that chair over the green fence for the patron."

Waitress, 1967-2009



Beer tokens "Max Praml Augustinerkeller", around 1920

"Recently, at the Augustinerbräu, a pack carrier was caught who had just wanted to pocket the sixth lid which he had removed from beer mugs."

[Newspaper] Augsburger Neueste Nachrichten of Sept. 4, 1867



"Young people today drink a lot less beer than back in the day. They also order a Coke, an apple spritzer or water."

Waitress, 1967-2009

Leaseholders/Innkeepers:

1896 - 1900	Ludwig Blössl
1900 - 1901	Karl Seibold
1901 - 1910	Balthasar Trinkl
1910 - 1912	Sebastian Mißlbeck
1912 - 1930	Max Praml
1930 - 1964	Josef and Sophie Kraus
1964 - 1969	Mr. Bücherl
1969 - 1973	Josef and Sophie Kraus
1973 - 1985	Rudi Reiter
1985 - 1993	Hanns-Werner Glöckle
1993 - 2009	Ludwig and Hannelore Högenauer
Since 2009	Christian and Petra Vogler



Josef Kraus with patrons, around 1970



Petra and Christian Vogler during the tapping of Starkbier, 2012



Beer tokens "Augustiner-Keller H.-W. Glöckle", around 1990

"Our innkeeper, Mr. Glöckle, called the men's urinals in the beer garden the 'Hall of Liberation'. Actually, it can really be an act of liberation – or relief – when you think about men drinking such great volumes of beer. And believe it or not, I've never been in them."

Waiter, 1967-2009

Beer mug "Josef Kraus München", around 1935

Abend-Speisen-Karte

Abgabe um 5 Uhr

Donnerstag den 2. Juli 1904

Suppen

Bouillon 10, mit Ei	20
Brodsuppe 10, mit Ei	20
Nudelsuppe mit Huhn	30
<i>Reisuppe</i>	20
<i>Nudelsuppe p. Huhn 50</i>	50

Wildpret

Rehshlegel	70
Rehrücken	70
Hasenbraten	70
<i>Rehzeiger p. Huhn 60</i>	60

Lamm

Gebackenes Lamm	70
Eingemachtes Lamm	70

Hammelfleisch

Hammelschlegel	70
Hammelrücken	70
Hammelschäufel	70
Steierisches Hammelfleisch	70
<i>Hammelfleisch brochet 50</i>	50

Ochsenfleisch

*Wiener Rostbraten	40
*Zwiebelfleisch	40
*Rumsteak	60
<i>Wiener Rostbrat. 60</i>	60
<i>Rumsteak p. Huhn 50</i>	50

*Beefsteak von Filet	70
* dt. mit Ei	70
*Filetschnitten	70
<i>Filetschnitten mit Zwiebeln 60</i>	60

• Braten •

Nierenbraten	40
Brustbraten	40
Schlegelbraten	40
Gratbraten	40
Schweinsbraten	40
Rindsbraten	40
Sauerbraten	40
Ritz- oder Lammsbraten	40

Geflügel

1/6 Gans gebraten	60
1/4 Ente	60
1/2 Brathuhn	60
<i>Gansbraten 60</i>	60

*1/2 Wiener Backhuhn	40
1/1 Taube	40
*Pickelsteiner Huhn	60
<i>Vingemacht. Huhn 60</i>	60

Kalbfleisch

*Wienerschnitz	40
*Rahmschnitz	40
*Schnitz naturell	40
*Paprikaschnitz	40
*Cotelette gebacken	40
* dt. naturell	40
* Kalbsteak 50, mit Ei	50
*Saueres Kalbfleisch	40
*Eingemachtes Kalbfleisch	40
<i>Kalbsteak gebraten 50</i>	50
<i>Wiener Schnitz 50</i>	50
<i>Kalbsteak p. Huhn 40</i>	40

*1/2 Kalbshaxe gebraten	70
dt. gedünstet	70
*1/1 Kalbshaxe sauer od. abgebr.	60
dt. gebraten	60
*Kalbskopf abgebräunt	70
* dt. gebacken mit Ei	70
*Kalbszungenl abgebräunt	70
*Hirn sauer oder gebacken	70
*Bries gebacken	70
*Leber sauer, geröstet	70
*Kalbsherz gedünst. od. gesott.	70
<i>Kalbshaxe gebraten 60</i>	60
<i>Kalbshaxe sauer 60</i>	60
<i>Kalbszungenl p. Huhn 60</i>	60

<i>Tomaten Rindsbraten 50</i>	50
<i>Schweinsgrat p. rote Rüben 50</i>	50
<i>Spätzle Kalbsbrust 40</i>	40
<i>dt. p. Kartoffel 50</i>	50

Verschiedene Speisen

Falbsjblegel gedünstet	40
Falbsbrust gedünstet	40
Falbsfricandeau, mit	40
Falbsgrat gedünstet	40
Falbschäufel	40
Dickelsteinerfleisch	40
Falbsgoullasch	40
Rindsgoullasch	40
Boeuf à la mode mit Knödl	40

Beilagen

Ganze oder geröstete Kartoffel	10
Bandnudeln	10
Maccaroni	10
Spätzl	10
Sauerkraut	10
Grüne Erbsen oder Bohnen	20
Bratkartoffel	15
<i>Neue Kartoffel 10</i>	10
<i>Preiselbeeren 20</i>	20

Salate

Kartoffel-Salat	10
Nissel "	10
Kopf "	15
Gemischter "	20
Sellerie "	10
Rote Rüben	15
Spargel	30
Essiggurken in Salzgew.	15
<i>Für Remoulade 20</i>	20

Schweinefleisch

Schweinefleisch ges. m. Kraut	40
Kaiserfleisch	40
Schweinsfilet aus Rost	60
Schweinscotelette	40
Schweinschaxel	40
Schweinschäufel	40
<i>Schweinschäufel gebrat. 50</i>	50

Schweinschlegel	60
Schweinszungenl mit Kraut	50
Geräuchertes	50
Schweinsherz ged. od. gesotten	50
Schweinsnieresauer, geröst.	50
Schinkenaxe	50
<i>Schweinszungenl gebrat. 60</i>	60
<i>Schweinszungenl p. Huhn 60</i>	60

Ragout

Hasenragout mit Knödl	40
Rehragout "	40
Hammelfragout "	40
Ochsenschweif "	40
<i>Hasenragout p. Huhn 50</i>	50

Gansjung mit Knödl	40
Schwammerl mit Knödl	40
Kalbslunge 35, mit Knödl	35
Kalbskrös	40
<i>Gansjung p. Huhn 40</i>	40

<i>Schweinskopf p. Kraut 70</i>	70
<i>Speckbraten gebraten 70</i>	70
<i>Hammelfleisch p. Champ. 60</i>	60
<i>Gemischtes Goullasch 70</i>	70
<i>Hühnerleber i. Madeira 70</i>	70
<i>Paprikaschnitz p. Huhn 50</i>	50
<i>Ochsenfleisch abgebräunt 60</i>	60
<i>Wiener Groust 60</i>	60

Eier- und Mehlspeisen

*Gekochte Eier à Stück	10
*Spiegel-Eier	15
*Rühr-Eier	50
*Omelette 50, gefüllt	50
*Rühr-Eier mit Schinken	70

*Pfannkuchen 50, gefüllt	50
*Kaiserschmarrn	50
*Maccaroni mit Schinken	70
*Schinken mit Ei	70
<i>Kaiserschmarrn 50</i>	50

Kalte Speisen

Kalte Gans	40
Kaltes Huhn	40
Kalte Ente	40
Kalter Kalbsbraten	60
dt. in Essig und Oel	70
Schinken gekocht	70

Caviarbrod	60
Schinkenbrod	60
Würste in Essig und Oel	50
Ochsengaumensalat	30
Schweinsulz	30
Bismarckhering	15

Die mit Stern bezeichneten Speisen werden erst zubereitet.

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J. & J.
Augustin
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