

PITTSBURGH STEIN SOCIETY NEWS

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Happy March !!

Next Meeting Schedule

Our next meeting will be on April 13, 2024. This will be a very special meeting with a very special guest speaker traveling in from New Jersey to address our membership. A hot buffet lunch of all fantastic German food will be the order of the day. Prices will be shown in the April newsletter. If you can only make it to one meeting a year, this is the one to attend. Look for complete details in the April newsletter. Mark your calendars for APRIL 13, 2024, PSS CHAPTER MEETING.



Happy Birthday Wishes



Happy Birthday To:

Connie Platt..... March 1
Brian Hoffman March 4
Beverly Stack March 14
Bill Boss March 22
Joe Uhler March 27
John Wilson March 30

*May your special day be filled with
happiness and good health !!!*

Featured Article of the Month

Our featured article for this month of March couldn't be timelier if we planned it that way. The Teutonia Männerchor Club just recently announced that they have purchased and will make available a few select beers from the **Weihenstephan Brewery** in Germany. This is the oldest, continuously operated brewery in the world.

Well, to show you how knowledgeable and informed our membership is, our own PSS member, Hal Platt, wrote a very interesting and detailed article about this very same **Weihenstephan Brewery**. Hal also included photos of the steins in his collection that mention this brewery. Hal's article was featured in our August 2018 newsletter. We reprint it here for this Month's featured article. Enjoy !!!

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Tip of the Month

Whether you're a long-time stein collector or someone who has just recently discovered the joy of our hobby of stein collecting, one of the best ways to learn the basics of stein collecting or to help in your research of a stein, or to find a photo of a stein that you are looking for is to have a good library of reference books (just one is a start) that will answer 99% of the questions that you may have about steins. Listed below are just a few books that most stein collectors have or had at one time in their collecting life. Having one or all of them will greatly enhance your stein collecting experience.

- **ANTIQUE STEINS – A Collectors' Guide**
By James R. Stevenson
(ISBN: 0-8453-4708-X)
- **THE ARTISTRY of J.W. REMY STEINS**
By Lyn Ayers
(ISBN: 978-0-578-81017-1)
- **THE BEER STEIN BOOK**
By Gary Kirsner & Jim Gruhl
(ISBN: 0-9614130-3-4)

- **THE BEER STEIN BOOK – Third Edition**
By Gary Kirsner
(ISBN: 1-889591-00-9)
- **CHARACTER STEINS – A Collector's Guide**
By Eugene V. Manusov & Mike Wald
(ISBN: 0-8453-4784-5)
- **ENCYCLOPEDIA of CHARACTER STEINS**
By Dr. Eugene Manusov
(ISBN: 0-87069-122-8)
- **LONG LIVE THE OCCUPATIONAL STEIN COLLECTOR – By Philip Masenheimer 2016**
(ISBN: 978-0-69-265260-2)
- **THE METTLACH BOOK – Third Edition**
By Gary Kirsner
(ISBN: 0-9614130-6-9)
- **REGIMENTAL BEER STEINS of the IMPERIAL GERMAN and ROYAL BAVARIAN ARMIES and the GERMAN NAVY: 1890 to 1914**
By R. Ron Heiligenstein 1997

The above reference books are listed in alphabetical order with no importance given to one over another. This is not intended to list the entire collection of reference books on steins that are available through many different publishers. The intention of the above list is to give any stein collector a good start on a stein collecting library. Some of the listed books may no longer be in publication, however, they show up on stein auctions, Amazon, eBay, and other stein collecting websites. Keep searching !

WELCOME

Welcome to our new members, Stephen Eckert, John Paul Franz, Scott Hagy, Tim Ragaller, and Alan B. Trivilino. It's good to see our stein club family growing at a good pace. From all your fellow stein club members we say WELCOME and we hope to see all of you at our April 13th meetings.

Thank You, Thank You

A great big THANK YOU goes out to all those members who made a donation to the PSS at our last meeting and a special THANK YOU goes to Max Dorosa (the lucky winner of the 50/50 raffle) for his very generous donation to our club.

All donations will help to pay for future lunches and guest speakers. THANK YOU.

Did You Know

Did you know that there are currently twenty-two Chartered Chapters in the Stein Collectors International (SCI) organization? Twenty are here in the USA and two are in Germany.

Belonging to a chapter of SCI has many benefits to the serious or even casual stein collector. If you have a friend or relative who may be interested in joining our Pittsburgh chapter, please give me a call.

WHY PEWTER MOUNTINGS

Pewter can contain as much as 90% tin, with the remainder made up of copper, zinc, bismuth, antimony, and occasionally, *small* Quantities of lead. Pewter is a very workable metallic alloy that melts at a relatively low temperature.

Lead melts at an even lower temperature than pewter, nevertheless, ever since the inception of the covered container law, pewter has been the most common choice for the material of a stein's mountings. One reason for this is that lead has a tendency to get very dark, powder, pit, and scale. And an even more important reason why pewter is almost always used for stein mountings is that lead has been known since the Middle Ages to be unacceptable for holding food or drink because of its toxicity to humans.

Because of the low melting temperature of pewter, pewter mountings can be fastened to most steins with little risk of damaging the already completed body of the stein, whether it is ceramic or glass.

Reference: Kirsner G. and Gruhl J., 1990. *The Beer Stein Book, A 400 Year History*. Sixth Printing 1995.



Fellow Members:

The following article was taken from a website I discovered titled "*The Vintage News*" and was written by one E.L. Hamilton, a lady and an author who writes for a variety of magazines and newspapers. It is about the Royal Bavarian States Brewery at Weiherstephan (vī-hān'-stēf-ŏn). The article tweaked my curiosity when I found it because of my interest in steins and the German brewing process and also having sampled the Hefe Weisse and the Original Premium - two of the many beers this old Monastic Brewery produces. Weiherstephan is lauded as being "***Die älteste Brauerei der Welt***" (The Oldest Brewery in the World - since 1040) and advertises itself as such.

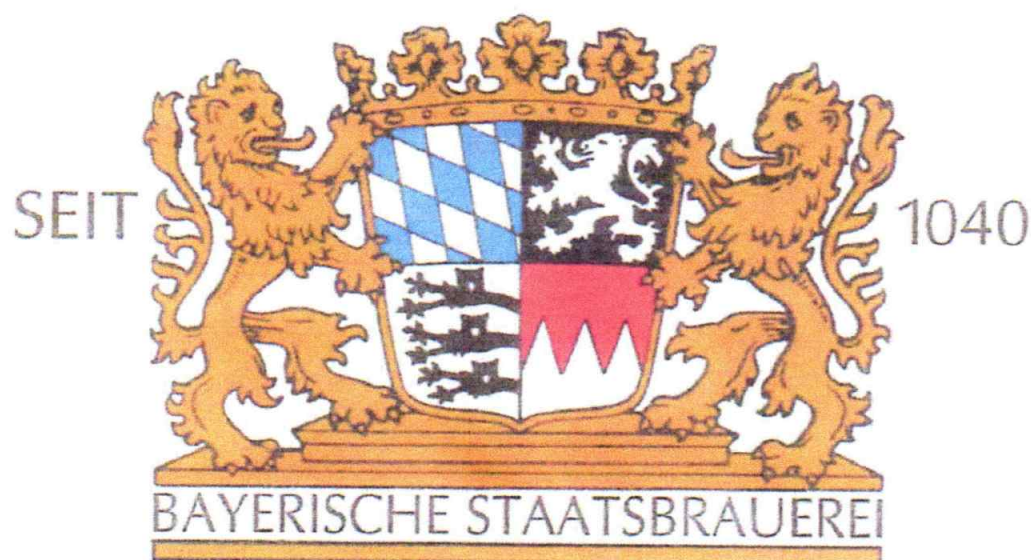
It is located on Nahrberg Hill about 43km north of the city of Munich in the small town of Freising.

Following the article I have included my own commentary about two steins I have acquired complementary to the Weiherstephan Brewery.

Enjoy!

North of Munich, the oldest continuously operated brewery, founded by monks, is nearing its 1,000th birthday

Apr 19, 2018 E.L. Hamilton

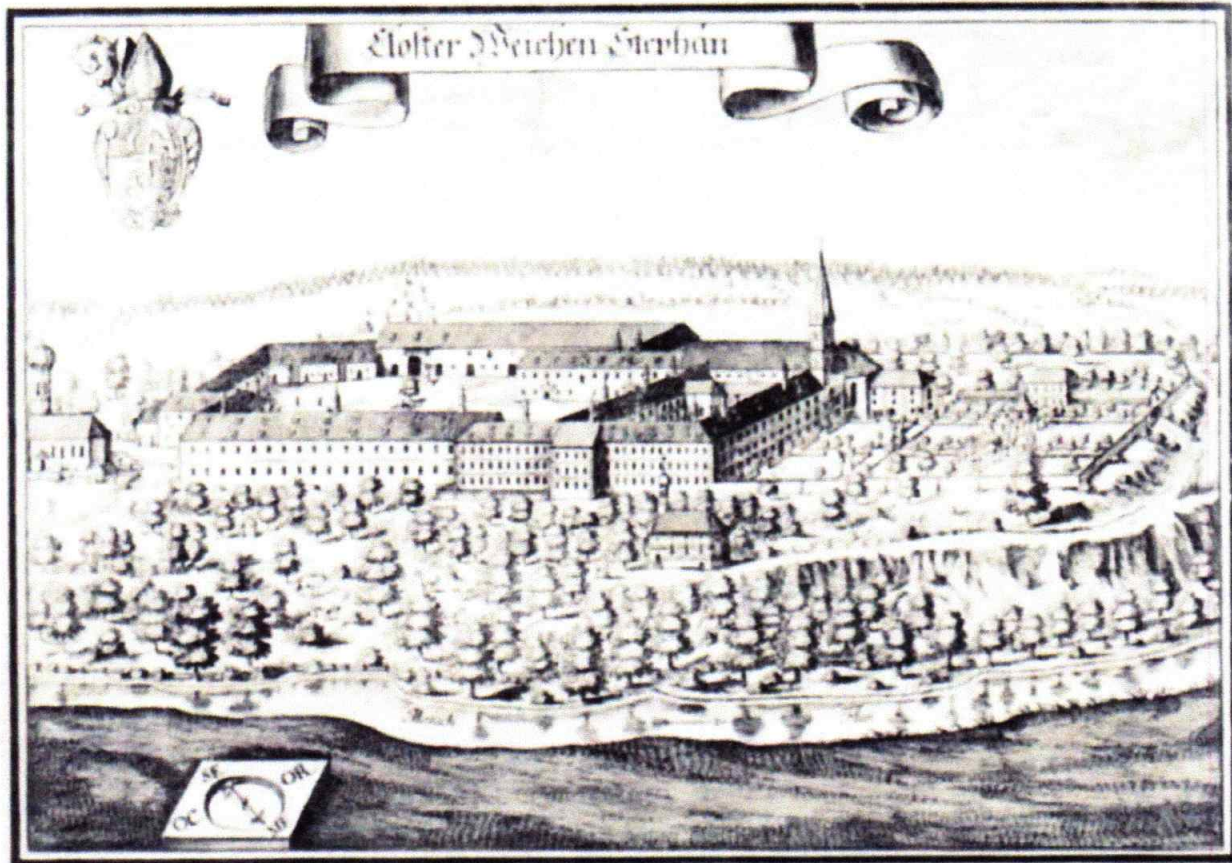


The Royal Bavarian States Brewery at Weihenstephan

If you want to talk the history of beer over a pint, what better place than the world's oldest continuously operating brewery? Forty miles due north of Munich, *braumeisters* at the Weihenstephan Abbey have been boiling hops for nearly 1,000 years.

And the seeds of beer history were planted even earlier. In the year 725, Saint Korbinian, along with 12 traveling companions, founded a Benedictine monastery on Nahrberg Hill in Weihenstephan, in an area now called Freising. By the year 768, a hops garden was established on the grounds. Records show that farmers were obligated to pay a 10 percent tithe to the monastery for the privilege of growing hops on the land.

In 1040, brewing officially began when Abbott Arnold obtained a license from the city of Freising to brew and sell beer.



Engraving of Weihenstephan Abbey by Michael Wening in Topographia Bavariae, about 1700

In its first 400 years, the Weihenstephan Monastery burned completely down four times, endured three plagues, and suffered the effects of one massively destructive earthquake. During that time, the monastery was destroyed and plundered time and again, by the Swedes, the French, and the Austrians. But still, the undaunted monks returned to rebuild—and to brew and sell beer.

In 1516, Duke Wilhelm IV of Bavaria issued the Bavarian Purity Law, or, in German, *Reinheitsgebot*. This mandated that only barley, hops, and water be used in the crafting of beer (yeast was later added to the list), thereby establishing the primacy of Bavarian and Weihenstephan beer. The law also set the price of beer, limited the profits innkeepers could collect, and made confiscation the penalty of impure brewing practices.

(Interestingly, *Reinheitsgebot* is still German law. Modern brewers have lobbied to modify the restrictions so that they can compete with flavored American craft beers. A revised version of the law passed in 1993 allows for a wider variety of malted grains in top-fermented beers.)

In 1803, the Weihenstephan Monastery was secularized. With the stroke of a governmental pen, all of the land and structures became property of the Bavarian State. Nevertheless, the brewery persisted.

In the late 1800s, an agricultural school was established at Weihenstephan, and by 1919 it had been elevated to the University for Agriculture and Brewery, which was further affiliated with the Technical University in Munich in 1930. Today Weihenstephan shares its site with the University of Munich's Faculty of Brewing, the most renowned in the industry. The most popular academic disciplines are brew master and brew engineer.

Today you can take a tour of the nearly 1,000-year history of the brewery, guided by an aspiring beer master from the university. Though the building has been reconstructed many times, the physical footprint and layout haven't changed much over the past hundreds of years. There are still vaulted ceilings and dark basements, where vast stainless steel vats have replaced the old oak barrels. Tours end with beer-tasting in a souvenir wheat-beer glass. Weiherstephan produces around 6 million gallons of beer a year. Its wheat beer makes up about 88 percent of the brewery's total output, though 12 different types of beer are on offer, including a dark beer, a pilsner, a seasonal lager, and an alcohol-free version.



Weihenstephan at Haus der 100 Biere in Berlin

The Bavarian region is famously rife with breweries, some of which have challenged Weihenstephan's claim to be the oldest. The nearby Hofbrauhaus in Freising has been in operation since the 1100s. Some 90 kilometers north, Weltenburg Abbey brewery is by some reckonings the oldest monastic brewery in the world, having been in operation since 1050.

Obviously, the only thing to do is to take a tour of all the breweries and decide for yourself not just which one is oldest but which is best. Perhaps in the year 2040, when Weihenstephan turns 1,000. *Prost!*

E.L. Hamilton has written about pop culture for a variety of magazines and newspapers, including *Rolling Stone*, *Seventeen*, *Cosmopolitan*, the *New York Post* and the *New York Daily News*. She lives in central New Jersey, just west of New York City

As the “World’s Oldest Brewery” - founded in the year 1040 - it is interesting to make a few comparisons concerning that date: it occurred 26 years before the Norman Conquest of England; 175 years before the Magna Carta; 477 years before Martin Luther’s 95 Theses and 736 years before the Declaration of Independence!

Also it is interesting to note the founding dates for some of the oldest breweries in Germany:

- 1040 - Weihenstephan Monastic Brewery
- 1050 - Weltenburg Brewery
- 1302 - Gaffel (Köln)*
- 1328 - Augustiner
- 1397 - Spatenbrau

*(All but Gaffel are products of the State of Bavaria)

The first stein (figure 1) a 0.5L piece is what I’ll refer to as a “pseudo stein” because it definitely was born without a lid. It is a modern cream colored mug manufactured by Gerz before the Reunification of Germany - as the only identifying marks are on the base “W GERMANY” and “GERZ” under the capacity mark. It looks to be one of a set of brewery mugs manufactured at the time. However, the lid which someone attached (rather poorly) would be considered to be the correct one. It is an old raised relief pewter lid displaying the correct Bavarian Crest, and reads: “Bayerische Staatsbrauerei Weihenstephan” and the “Seit: 1040” year of establishment. (see figure 2). All are in concurrence with the decal on the front of the stein body.



Figure 1



Figure 2

The second stein (figures 3 & 4) is a product of the Merkelbach & Wick Manufacturer. It is a 0.5L blue/gray salt glaze incised brewery stein with a raised relief pewter lid and a single acorn thumblift. I will put the year of manufacture at 1921 for two reasons. First, the logo is "*Kgl. Bayer. Staatsbrauerei*", which is the "Royal Bavarian States Brewery". It was the year 1921 when the brewery at Weißenstephan got that official name.

Secondly, the year 1921 is the same year that Merkelbach & Wick was dissolved and ended its production of steins and other ceramic products. It then was converted under the name of Wick-Werke AG, and remained in business until 1984.

There are two very interesting features on this piece. Most prominent is "gegr. 1146" as displayed on the front logo and on the lid - referring to this date as the founding year.

I have been unsuccessful in finding any information regarding this date except for one single sentence: "Until the 1950's the brewery described its founding year as 1146". (In 1950 a document arose that supposedly proved the founding date as 1040)*

The second feature concerns the two coat-of-arms logos on the lid and front of the piece. The logo on the lid is the true symbol of the State of Bavaria. Two lions supporting a shield with four separate sections representing the seven governmental districts of Bavaria; and topped by a crown.

The logo on the front of the stein has a center shield with a single section of the blue and white diamonds of the Bavarian banner. It is supported on either side by a twig of hops? leaves and a twig of barley? leaves; topped by a crown and what appears to be two snake heads slithering out from the bottom of the shield.

Prosit!

*From the early 1600's to modern times this document has been dismissed as a forgery. To date this document has been proved neither true nor false!



Figure 3



Figure 4

References:

weihenstephan.de

wikipedia

steinmarks.co.uk/

The Vintage News (website) Copyright approval - David Webb -
(Timera Media Inc.)

steveonsteins.com/

The Beer Stein Book - Kirsner & Gruhl (1991)

The Beer Stein Library - (S.C.I. website)

The Munich Greeter (website)



Hal Platt <steinelk1@gmail.com>

year 1146 in our history

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Fri, Jun 22, 2018 at 3:43 AM

Dear Mr. Platt,

thank you for your mail and your interest in our history. Unfortunately you had to wait a bit for the answer, please excuse this. Here is the explanation how to get the two dates:

Until 1958, the year 1146 in Weihenstephan had a special significance. The brewing and beer-selling rights of the Benedictines should have passed from the city of Freising to the Benedictine monastery of Weihenstephan at this time. The original document is reprinted in the Monumenta Boica IX from 1767 and in the 20th Annals of Freising Historical Association, published in 1937. Based on this document, until the mid-20th century Weihenstephan inhabitants firmly believed that 1146 was the foundation year of Weihenstephan State Brewery, just as it was shown on the bottle labels and advertisements of the period. But the document proved to be a fake.

However, historians researching the brewery's ancient origins discovered that the official start of brewing operations at Weihenstephan was far earlier than had previously been assumed. In 1040, the Benedictine abbey – under the leadership of Abbot Arnold (1022 – 1041) – was granted official rights to brew and serve beer, and was also exempted from payment of the city's "market levy". This makes 1040 the official foundation date of the Weihenstephan State Brewery. However, there are also clear indications that long before this date, the Benedictine monastery at Weihenstephan was home to monks skilled in the art of brewing; a hop field near the monastery was documented as early as 768, and the monastery received tithes from the owner. It is regarded as certain that the hops grown there were made into beer at Weihenstephan monastery. So when Abbot Arnold applied for the brewing rights certificate in 1040 and received the document from Bishop Egilbert, he was merely securing official recognition for what was already a flourishing fact.

I hope I could answer your question with this little historic excursion sufficiently.

Best regards and have a great weekend

Anne Stühler
Marketing & PR Manager

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