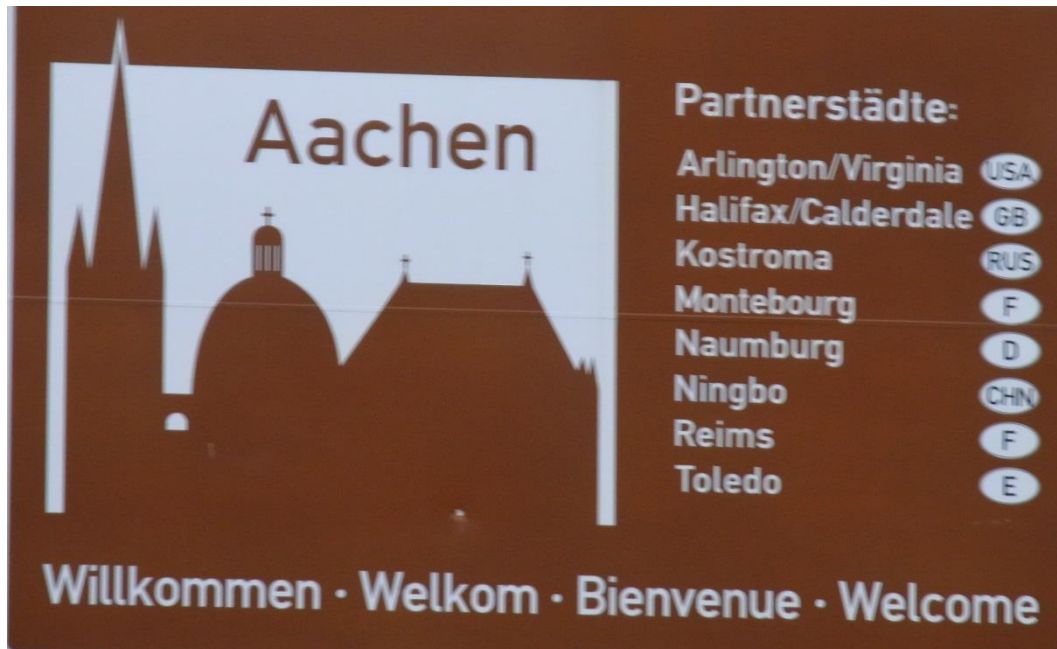
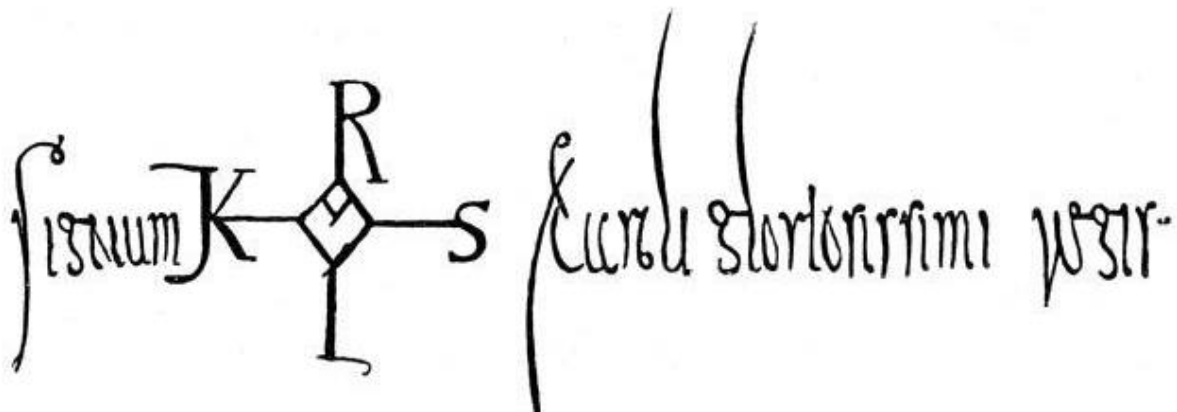


Aachen & Kornelimünster & Recipes



The town of Charlemagne

"Signum (monogr.: KAROLVS) Karoli gloriosissimi regis"



Presented by:



History of Aachen

13-15000 B.C.	hot springs
1st century	First Roman settlement with two thermal baths
6th Century	Merovingians expel the Romans
756	the Palace of Aachen is mentioned the first time
768	Charlemagne is crowned king
793	the Aachen Cathedral is built as a Cathedral of St. Mary
Dec. 25th 800	Charlemagne is crowned Emperor in Rome
804/805	The Palatine Chapel is consecrated by Pope Leo III
28th Jan 814	Charlemagne dies and is buried in the Cathedral of St. Mary
881 and 891	Aachen is invaded by Normans
7th Aug, 936	Otto I the Great and his wife are crowned in the Palace of Aachen
29th Dec, 1165	Charlemagne is canonised
6th Jan, 1166	Frederick I Barbarossa defends Aachen and the Marienstift
9th Jan 1166	Aachen gets the right to mint and market rights
1171	Barbarossa builds the first city wall
About 1257	the second city wall is built
1267	the grass house is completed
1349	beginning of the pilgrimage / Gothic townhall is completed
8th Jan 1414	the choir of the Aachen Cathedral is consecrated
2nd May 1656	a big town fire destroys the city
1792 and 1794	French occupations
15th May 1865	founding of RWTH Aachen University
April 1945	Aachen: the first city to be liberated by the allies
In the 1950's	Aachen is rebuilt
1st April, 1982 –	the Klinikum Aachen opens ist doors



photo taken by Sascha Faber

Aachen's Cathedral



The "Imperial Cathedral" (in German: *Kaiserdome*) in Aachen is the oldest cathedral in northern Europe and was known as the "Royal Church of St. Mary at Aachen" during the Middle Ages. For 600 years, from 936 to 1531, the Aachen chapel was the church of coronation for 30 German kings. The church is the episcopal seat of the Diocese of Aachen.

The oldest part, Charlemagne's palace chapel was completed around 800 and is a superb example of Carolingian architecture. The Gothic chancel was added in 1414 to accommodate the growing number of pilgrims wishing to see relics that Charlemagne had brought to Aachen. The cathedral is remarkable for the harmonious design of the domed Carolingian palace chapel, an octagonal structure surrounded by a 16-sided gallery awash with mosaics. Another decorative element is the magnificent chandelier donated by Emperor Frederick I Barbarossa.



The Shrine of St Mary rests in the choir of the church and dates from 1220-1239. Adorned with the figures of Christ, Mary, Charlemagne, Pope Leo III and the Twelve Apostles, the shrine contains the four great Aachen relics: St. Mary's cloak, Christ's swaddling clothes, St. John the Baptist's beheading cloth and Christ's loincloth. Following a custom begun in 1349, every seven years the relics are taken out of the shrine and put on display during the Great Aachen Pilgrimage. This pilgrimage most recently took place during June 2007.

Behind the altar rests the Shrine of Charlemagne, a hand-worked gold and silver reliquary containing the emperor's bones. Charlemagne's marble throne in the upper gallery was also used as the coronation throne for 30 German kings.



Historical Town Hall



In the year 1330 the citizens of Aachen started to build a new town hall on the basements of the Aula Regia, which was a Carolingian building. The Granus Tower of Charlemagne's time was accomplished and extended. The building was finished in the year 1349. During the fire in the year 1656 some

fragments of the town hall's housetops and towers burned down and were destroyed. They were rebuilt in Baroque style.

In the 18th century the historical town hall was altered to a town castle. You can still see this style in the conference hall and in the so-called "White-Saloon". In the middle of the 19th century people started to alter the town hall in the original Gothic style and they added some neo-Gothic paintings, reliefs and sculptures. The facade on the side of the market place was decorated with almost 60 kings' sculptures and symbols of art, science and Christianity.



In the year 1883 another fire destroyed some fragments of the town hall's housetops and towers. The restoration works were finished in the year 1902 and at the same time the new administration building was built next to the "Katschhof".

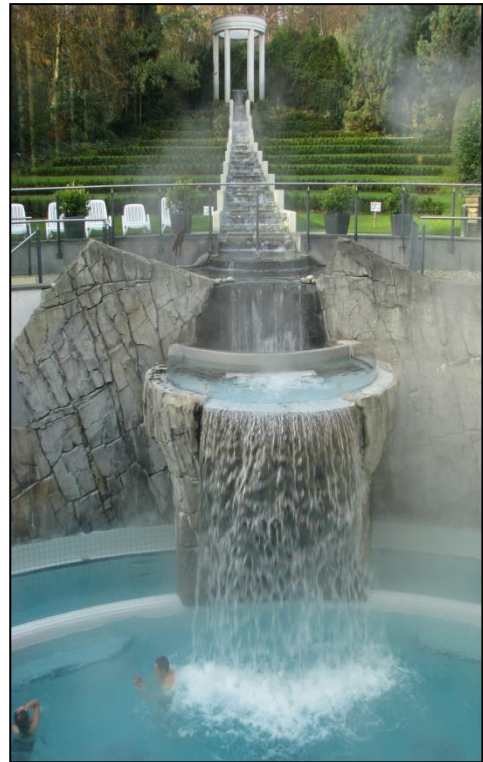
During World War Two the town hall was damaged due to bomb attacks. The restoration began in the late 1940s.

Today copies of the Imperial Regalia are exposed in the town hall. They remind us of the 31 coronations between 813 and 1531.

Since 2009 the town hall has been a station of the Charlemagne's Route. In this context the historical halls were opened for visitors. An exhibition in the town hall shows the history and some paintings of the building. The paintings include portraits of the emperor Napoleon I of the year 1807 and of the empress Josephine of the year 1805. The town hall is still the seat of Aachen's government and of the mayor. The international Charlemagne's Prize is awarded in this building every year.

Aachen's bathing tradition

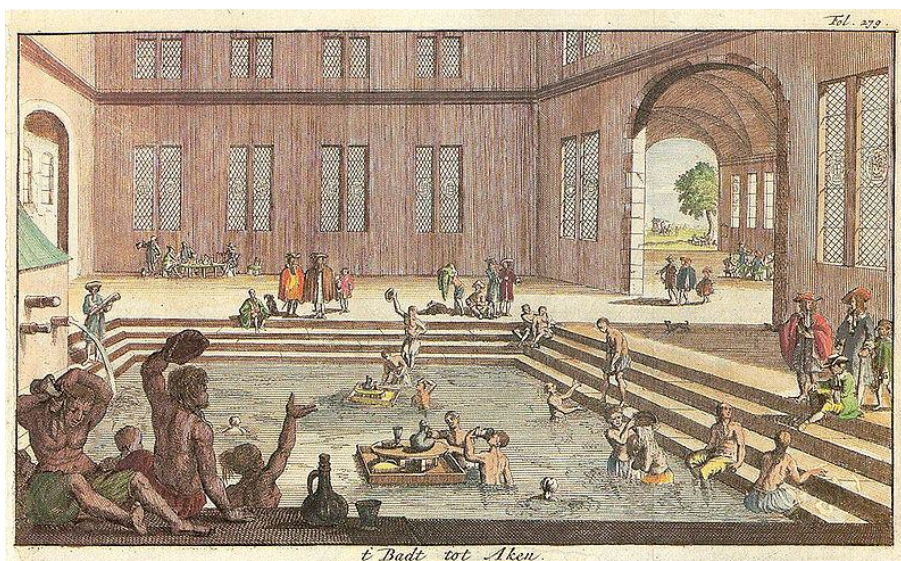
There are all in all thirty thermal springs in Aachen, which are the hottest springs (75°C) north of the Alps. They are said to cure rheumatism, arthritis, stomach trouble, gastric and venous diseases. Already the Romans enjoyed the hot sulphurous springs and built thermal baths. The hot springs at Aachen have been channeled into baths since roman times. Maybe Charlemagne made Aachen to the capital of his empire because he suffered from rheumatism and liked the thermal springs. Today, the legendary bathing times are over but there is still thermal water in the hot springs resort "Carolus Thermen" and in the rehab clinic "Schwertbad".



hot springs resort Carolus Thermen

The Elisenbrunnen is one of the most famous sights of Aachen. It is a neo-classical hall covering one of the city's famous fountains. It is just a minute away from the cathedral.

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1682: Bath culture in Aachen

Aachen as equestrian city

The people living in Aachen are very proud of the CHIO, the most prominent horse show in Europe, which is also called "Weltfest des Pferdesports" or World Equestrian Festival (since 1992). That is why Aachen is also called "equestrian-city".

There are horses all over the city. For example at the train station and the town hall:



History of the CHIO

The CHIO Aachen is the most prominent horse show in Europe, which is also called "Weltfest des Pferdesports" or World Equestrian Festival (since 1992). This competition is unique and was founded by the "Aachen-Laurensberger Rennverein" in 1924. In 1927 the horse show lasted six days. The first show jumping nations cup was held here in 1929. From 1940 to 1946 the event was not held because of the Second World War.

Since 2007, the Show jumping Nations Cup has been shown in television prime time. In 2011 the horse show was held in the Soers (Aachen) for the 80th time. Every year the international horse show "CHIO" takes place in Aachen near the football stadium.

All in all 59 countries join the horse show and appr. 360.000 people visit the CHIO in 10 days. The main disciplines at the CHIO are show jumping, dressage and four-in-hand driving. Since 2007, also eventing and vaulting are also disciplines at the CHIO



Normally the CHIO takes place at the Soers in the northern part of Aachen. The different disciplines are held at different places. The vaulting competitions take place in the "Albert-Vahle-Halle" in the Soers. The show jumping competition is held in the "Hauptstadion" of the CHIO Aachen. The dressage events are held in the "Deutsche Bank Stadion".



Kornelimünster

Kornelimünster is a medieval place of pilgrimage and was incorporated into Aachen in 1972. It is one of the most interesting historical towns in the region west of the Rhine. At the time of Christ's birth the Romans established already one of their bases with an area of temples (Varneum) on the hill northeast of the town, which disappeared in the third century.



Darius Dunker: historical Kornelimünster

After Charlemagne's death his son Louis the Pius tried to impose the reorganization of the church. He was advised by St. Benedict of Aniane (France) who had become a Benedictine monk in 773. The excavations in Kornelimünster have confirmed that the monastery "Inda" dates back to 814. It was an example for the whole Franconian kingdom and was consecrated even before the empire-synod in Aachen in 817 which ordered the strict observance of the Benedictine rules for all monasteries of the Franconian empire and appointed Benedict as abbot of the empire.



Kornelimünster has been a place of pilgrimage since the 9th century, when it became an Imperial abbey ("reichsunmittelbar") and received not only great endowments of land but also the so-called biblical or Saviour's relics: the loincloth, the sudarium and the shroud.

Propsteikirche (Church of Kornelimünster) * Capture date: 1997 * Photographer: [Sir Gawain](#)

In 875, half of the shroud was exchanged for a relic of the head of the martyred Pope Cornelius (died in 253), after which the abbey was known as Sancti Cornelii ad Indam, and later as Kornelimünster. (The full official title of the present monastery is the Abbey of the Abbot Saint Benedict of Aniane and Pope Cornelius).



Kornelimünster: Old jewish cemetary

The German cuisine



The German cuisine is a unity of a lot of different and awe-inspiring dishes and meals which are typical of the German countries « Länder » and provinces. So on the one hand there are variations from region to region but on the other hand there are some real classics which are now popular in Germany. For example you can find : « Sauerkraut » with sausages, with pig's knuckle or Bavarian sausages, « Printen » from Aachen, «Schwarzwälder- kirschtorte» from

the Black Forest and the well-known «Saumagen» which was eaten in the hosting of politicians of the former Chancellor Helmut Kohl. The sausages of Nürnberg or the « Currywurst » which is typical of Berlin are known as the «Spätzle» from Swabia. Not only the cuisine is as diverse as the country itself but also the beer, like « Kölsch », « Alt », « Weiße » « Pils » as well as the wine and bread. Bread is very typical of Germany. You can find more than 600 main types of bread, among them there is the famous « Pumpernickel » bread. You can also find more than 1000 other different types of pastries.

As Germany is a country in the middle of Europe with an immigrant population, its cuisine is influenced by different tastes and other culinary traditions. The German cuisine is assimilating these various and cultural habits and food and is developing a multicultural dishing-lifestyle rich in diversities, for example the « marriage of sugar and salt » and hot sices.

Concerning the structure of meals lunch is the traditional main meal of the day and is eaten around noon. Breakfast, which is still



Typical breakfast buffet

very popular, shows a great variety : bread, bread rolls, eggs, cheese, meat, jam made from different fruit, müsli with milk or yoghurt, coffee, tea or hot chocolate. At the weekend, people often have brunch, which is also offered in cafés and restaurants. Dinner is usually a cold, small meal and often consists of bread, meat and cheese.

Customs are changing nowadays, especially among younger people. In the morning they are often in a hurry and don't want to have breakfast. They only have a cup of coffee or tea. The traditional meal around noon is abandoned for a hot dinner in the evening with the whole family. We can generally find out, that German people approximate the French eating habits and that the customs and the meals get a European dimension.

Typical of our home town are cookies known as Aachener Printen, a delightful speciality. They are produced with three types of dark sugars, dark flour and exotic spices. When baking the dough, the sugar gets caramelized and the Printen become crusty. In those days, just as today, each individual printe from some few bakeries are handcrafted with loving care and then baked according all of the skills of trade. They are eaten during the whole year, especially at Christmas.



Printen bakery in Advent ;



bronze : girl with a print

German Sauerbraten

INGREDIENTS:

- 1 medium onion, sliced
- 4 pounds beef rump roast
- 1 1/2 cup dry red wine
- 3/4 cup cider vinegar
- 2 tablespoons sugar
- 2 bay leaves
- 8 whole cloves
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dried thyme, crushed
- 1 can (10 1/2 oz. size) double-strength beef broth
- 1/3 cup cold water
- 1/4 cup cornstarch
- 1 teaspoon ground ginger (optional)



PREPARATION:

Place half of the onion in a deep 2 1/2- to 3-quart bowl. Slash top layer of fat on roast in a crisscross pattern. Place roast in bowl. Top with remaining onion; set aside.

In a small saucepan, place wine, vinegar, sugar, bay leaves, cloves, salt, pepper and thyme. Over medium heat, bring to a boil. Pour over roast, pushing bay leaves into liquid. Cover and refrigerate at least 12 hours or overnight, turning several times.

Transfer roast to a slow cooker, fat-side up. With a slotted spoon, transfer onions to slow cooker. Add beef broth and 1 cup of the marinade; discard remaining marinade.

Cover and cook on high for 5 to 5 1/2 hours or on low for 10 to 11 hours or until roast is very tender. Transfer roast and onions to a large platter. Cover and keep warm.

Pour 3 cups of the cooking liquid into a medium saucepan; discard remaining cooking liquid. Over medium heat, bring to a boil.

Meanwhile, in a small bowl, stir cold water, cornstarch and ginger until smooth. Stir into boiling liquid. Stirring, bring to a boil and boil for 1 to 2 minutes or until thickened. Serve gravy separately.

SIDE DISH:

Serve with potato dumpling and red cabbage

Aachener Quarkbällchen

Aachener Quarkbällchen, Aachener Krapfen and Mutzen are typical pastries for Sylvester(New Year's Day) and Karneval(carnival)

Ingredients:

150ml whole Milk
250 g All-Purpose Flour
100 g sugar
200g quark (curd cheese)
Pinch of Salt
1 package Vanilla Sugar
Oil for deep frying
Powdered Sugar

Instructions:

Heat the milk, mix in the flour and the sugar and take it from the cooker

Add in the mixture eggs, quark and vanilla sugar. Mix until you get a smooth dough.

Heat the oil in a large pot or deep frier to 180 °C.



Karneval in the western regions

Form little balls with a spoon.

Fry the Quarkbällchen for 5 minutes, turne them to make sure that all sides brown nicely. Place fried Quarkbällchen on clean paper towels to absorb excess oil. Allow to cool.

Powder the Quarkbällchen with powdered sugar.



Reibekuchen (Potato pancakes)

INGREDIENTS:

1kg firm potatoes

1 onion

3 eggs

1level tsp salt

40g plain flour

100ml cooking oil



PREPARATION:

Peel the potatoes and rinse them. Peel the onion. Grate the potatoes and onion coarsely on a grater. Add the eggs, salt and flour. Put all the ingredients in a bowl and mix well.

Heat a little oil in a pan. Put the mixtur in portions into the pan. As soon as they are in the pan, press the flatten and fry on both sides over medium heat until the edges are brown.

Take the potato pancake out of the pan on a kitchen paper to absorb excess fat. Serve immediately or keep in a warm place. Continue frying the rest.

If you replace half the flour with 2-3 tablespoons of oat flakes, the potato pancake will be crispier.

You can serve them with:

Applesauce, strips of ham, smoked salmon,



Last not least: Impressions of Aachen

