



## *Did You know that oldest continuously operating café in Tallinn is Café Maiasmokk?*

In 1806, the Swiss confectioner Lorenz Caviezel set up his confectioner's workshop and shop front in the same location. In 1864, the business was bought by the Baltic German confectioner Georg Stude, who joined it to the building on the adjacent lot. It began to produce hand-crafted marzipan figurines and chocolate sweets and cakes, and a café was opened. It is like that to this day.

Tiesitkö, että vanhin yhtäjaksoisesti toiminut kahvila Tallinnassa on Maiasmoka kohvik?

Sveitsiläinen sokerileipuri Lorenz Caviezel perusti vuonna 1806 samalle paikalle sokerileipomon ja myymälän. Liikkeen osti vuonna 1864 baltiansaksalainen kondiittori Georg Stude, joka yhdisti sen viereisellä tontilla sijaitsevaan rakennukseen. Siellä alettiin valmistaa käsityönä marsipaanihahmoja ja suklaaherkkuja, piiraita ja kakkuja sekä avattiin kahvila. Näin on myös tänä päivänä.

Знаете ли вы, что старейшее кафе в Таллинне, которое не прерывало работы со дня основания — это Maiasmok ("Лакомка")?

Лоренц Кавизель (Lorenz Caviezel) кондитер из Швейцарии основал в 1806 году на месте нынешнего кафе кондитерскую и магазин. В 1864 году предприятие перекупил Георг Штуде (Georg Stude), кондитер из балтийский немцев. Он объединил его со стоящим рядом зданием. Там и начали изготавливать вручную фигурки из марципана и шоколадные лакомства, пирожные и торты. Здесь же открыли и кафе. И оно работает до сегодняшнего дня.

Kas Sa teadsid, et vanim järjepidevalt tegutsev kohvik Tallinnas on Maiasmoka kohvik?

Šveitslasest suhkrupagar Lorenz Caviezel asutas 1806 samas asukohas suhkrupagaritöökoja ja poe. Äri ostis 1864. aastal baltisakslasest kondiiter Georg Stude, kes ühendas selle kõrval krundil asunud hoonega. Seal hakati valmistama käsitööna martsipanikujukesi ja šokolaadimaiuseid, kooke ja torte ning avati kohvik. Nii on see tänaseni.



For the 100th anniversary of the theatre housing the Estonia National Opera, the Marzipan Room of Café Maiasmokk produced a miniature replica of the theatre building. In total, two people spent more than 120 hours working on it, and it took approximately 12 kilograms of marzipan to make.



Currently, approximately 200 different marzipan moulds from Georg Stude's establishment survive, and they continue to be put to use in the present-day Café Maiasmokk.



By 1913, the premises of the café had taken on the opulent look that they have retained to this day. Visitor's eyes are drawn to a rare painted glass ceiling.



The extravagantly decorated shop windows of Georg Stude's establishment were the talk of the town during the first half of the 20th century. Currently, the shop window of Café Maiasmokk sports a *steampunk*-style Ferris wheel decorated with coffee cups and spoons.



In 1695, the price lists of the Tallinn Town Hall Pharmacy (1422) – Europe’s oldest – listed marzipan as a medicine under the designation of Panis Martius (also Marci Panis). It is said to have been particularly effective against lovesickness. To this day, marzipan as a sweet food is made in Tallinn as it was hundreds of years ago.

In the late 19th century, Georg Stude’s marzipan figurines were also supplied to Russia’s Imperial Family.



With the arrival of the Soviet occupation, Georg Stude's business was nationalised and became part of the Kalev confectionery company. The production of tarts and cakes continued at the former location under the name of Maiasmokk, and it remains in operation to this day as a subsidiary of the Kalev Chocolate Factory.



The smallest hand-crafted marzipan figurines weigh 20 grams, while the biggest “marzipan cakes” weigh 1100 grams. To this day, marzipan moulds featuring city views of Tallinn, such as the Estonian National Opera and Tallinn City Hall, survive.



Café Maiasmokk houses a marzipan museum in a small room, where you can admire dozens of hand-crafted figurines, hear about the long history of marzipan and watch the most marvellous marzipan characters being developed under the visitors' eyes.



After coming to Tallinn from Narva, in 1864 the Baltic German Georg Johann Stude (pictured) bought the bakery operating in the same location and transformed it into a flourishing confectionery business and café. His father Georg August, however, was a master baker, and it is his son Georg Ferdinand Stude who took over the business.



During the Soviet period, the rulers of the Kremlin developed a real soft spot for marzipan figurines made with moulds from Georg Stude's establishment, albeit now made at the Kalev Chocolate Factory. According to legend, Bear with Cello was Leonid Brezhnev's favourite figurine.



This small marzipan girl was given by a young man to his bride-to-be in 1936. Some years ago, their daughter, now already retired, returned the figurine to the exact place where her father had once bought it long ago.