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# Castle Oron

## The Kitchen



This medieval kitchen displays an imposing chimney in which « a whole ox could be roasted. » You can see a pastry oven on the right, the bread ovens (two) are in the bakery on the ground level. The floor is in molasse and sandstone and is much used by the comings and goings of the many persons who have worked here through the centuries. The sink, a simple work of stone, was pierced at the bottom to let dirty waters to flow out along the wall. At the time, they were not concerned with pollution as we are today. The kitchenware is made out of copper and dates back to the 19th century. The 18th century rotating serving hatch allowed to communicate directly with the dining room on the other side of the wall. This kitchen was used until 1936, without running water or electricity. The cook had to go and fetch water from the fountain in the courtyard.



Near the window you can see several sculpted, wooden moulds to make nice butter slabs or decorated pastries.



On the cupboard, under coats of paint, we have uncovered a stamp from the Bernese era.



The kitchen is as it was when the castle was last lived in.

