

**APPLICATION FOR REGISTRATION  
OF THE DESIGNATION OF ORIGIN / GEOGRAPHICAL INDICATION<sup>1</sup>  
FOR AN AGRICULTURAL PRODUCT OR FOODSTUFF**

**I. Applicant**

**1. Name or first name and surname<sup>2</sup>:**

Lokalna Organizacja Turystyczna Ziemi Kaliskiej [Local Tourist Organisation of the Kalisz Region]

**2. Seat or residence and address:**

62-800 Kalisz, ul. Wojska Polskiego 185

**3. Mailing address:**

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**4. Person acting on behalf of the applicant:**

Eliza Krawczyk

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<sup>1</sup> Delete as appropriate.

<sup>2</sup> Only a group is entitled to apply for registration – Article 5 of Council Regulation (EEC) No 2081/92 of 14 July 1992 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs (OJ L 208, 24/07/1992, OJ Polish special edition, Chapter 03, Volume 13, p. 4, OJ L 83, 25/03/1997, OJ Polish Special Edition, Chapter 03, Volume 20, p. 352, OJ L 156, 13/06/1997, OJ L 324, 21/12/2000, OJ L 99, 17/04/2003, OJ L 122, 16/05/2003, OJ L 1, 1/01/1995, OJ L 236, 23/09/2003). Pursuant to Article 1 of Commission Regulation (EEC) No 2037/93 of 27 July 1993 laying down detailed rules of application of Council Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs (OJ L 185, 28/07/1993; OJ Polish special edition, Chapter 03, Volume 13, p. 348), in exceptional, duly substantiated cases, an application for registration of a designation of origin may be submitted by a natural or legal person who is the only producer in the geographical area defined at the time the application is submitted. Such a person must demonstrate that they engage in authentic and unvarying local methods and that the geographical area defined in the application possesses characteristics which differ appreciably from those of neighbouring areas or that the agricultural product or foodstuff has characteristics that distinguish it from products of the same category produced in neighbouring areas.

## 5. Group:

Names and surnames, places of residence and addresses or names, registered offices and addresses of group members	Please indicate whether a group member is a producer or participates in the group's work in another capacity <sup>3</sup>
<b>1. Urszula Kinowska</b> 62-800 Kalisz, ul. Kopernika 15/1	producer
<b>2. Ryszard Marczak</b> 62-800 Kalisz, ul. Jagodowa 11	producer
<b>3. Jadwiga Pracowita</b> 62-800 Kalisz, ul. Pontonowa	producer
<b>4. Teresa Mondra</b> 62-800 Kalisz, ul. Górnośląska 4	family traditions, promotion of the product
<b>5. Eliza Krawczyk</b> 62-800 Kalisz, ul. Górnośląska 4	promotion of the product in tourism
<b>6. Hubert Pałęcki</b> 62-800 Kalisz, ul. Górnośląska 4	promotion of the product and the region
<b>7. Piotr Jarmołowicz</b> 62-800 Kalisz, ul. Wał Staromiejski 9	promotion of the product and the region

Extend the table if necessary.

## II. Specifications

### 1. Name of the agricultural product or foodstuff:

**Andruty Kaliskie**

### 2. Application for registration of:

Please mark [X] if the applicant is seeking to register the name referred to in point 1 of the specifications as a designation of origin or geographical indication.

(1) designation of origin

<input type="checkbox"/>
<input checked="" type="checkbox"/>

(2) geographical indication

<sup>3</sup> Pursuant to Article 5(1) of Council Regulation No 2081/92/EEC of 14 July 1992 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs, other interested natural and legal persons may also participate in the work of the group. Therefore, when providing their data, it is necessary to specify their link with the agricultural product or food.

### 3. Category of the agricultural product or foodstuff:

Please mark [X] next to one of the categories to which the agricultural product or foodstuff belongs.

<b>Agricultural products listed in Annex I to the Treaty establishing the European Community:</b>		
1.1.	Meat and edible meat offal	
1.2.	Meat products (cooked, salted, smoked, etc.)	
1.3.	Cheeses	
1.4.	Other products of animal origin (eggs, honey, various dairy products except butter)	
1.5.	Oils and fats (butter, margarine, oil, etc.)	
1.6.	Fruit, vegetables and cereals fresh or processed	
1.7.	Other products listed in Annex I (spices <sup>4</sup> , etc.)	
<b>Foodstuffs listed in Annex I to Council Regulation No 2081/92/EEC:</b>		
2.1.	Beer	
2.2.	Natural mineral waters and spring waters	
2.3.	Beverages made from plant extracts	
2.4.	Bread, pastry, cakes, confectionery, biscuits and other baker's wares	X
2.5.	Natural gums and resins	
2.6.	Mustard paste	
2.7.	Pasta	
<b>Agricultural products listed in Annex II to Council Regulation No 2081/92/EEC:</b>		
3.1.	Hay	
3.2.	Essential oils	
3.3.	Cork	
3.4.	Cochineal	
3.5.	Flowers and ornamental plants	
3.6.	Wool	
3.7.	Wicker	

### 4. Description of the agricultural product or foodstuff:

Appearance (external and in cross section)	The surface is not uniform in colour, slightly shiny, smooth
Shape (external and in cross section)	A thin disc with irregular edges

<sup>4</sup> Spices that, in accordance with Article 32 of the Treaty establishing the European Community, are classified as agricultural products.

Size	A disc with a diameter of 15-17 cm and a thickness of 0.8-1.5 mm
Colour (external and in cross section)	From light cream, through straw-yellow to dark gold.
Consistency, “feel to the touch”	Delicate, crisp, light, dry, smooth
Taste and smell	Slightly sweet
Microbiological, physical and chemical characteristics	Dry matter min. 96%, sucrose content: 5 – 10%, fat content: max. 5%.
Declared levels, e.g.: alcohol content (in %), pH value, water activity, other indicators	Not applicable
Other additional information regarding the description of the agricultural product or foodstuff	Highly hygroscopic

Extend the fields if necessary.

## 5. Geographical area:

Specify the geographical area.

**The city of Kalisz within the administrative borders**, in Kalisz powiat, Greater Poland Voivodeship, Poland.

The geographical area is defined graphically on the map attached as Appendix 1.

Enlarge the frame if necessary.

## 6. Producer:

The fields below shall **only** be completed by a natural or legal person who is the only producer in the geographical area defined in point 5.

Does the geographical area defined in point 5 have characteristics that differ appreciably from those of neighbouring areas?

YES

NO

Does the agricultural product or foodstuff have characteristics that distinguish it from similar agricultural products and foodstuffs produced in neighbouring areas?

YES

NO

Please describe the characteristics that distinguish the geographical area defined in point 5 from neighbouring areas or the characteristics that distinguish the agricultural product or foodstuff from similar agricultural products and foodstuffs produced in neighbouring areas.

Extend the frame if necessary.

Is the agricultural product or foodstuff obtained using authentic and unvarying local methods?

YES

NO

### 7. Raw materials:

Do all raw materials come from the geographical area defined in point 5?

YES

NO

Provide information regarding the raw materials used to produce the agricultural product or foodstuff and define the area from which they originate.

- I. Raw materials used to produce 'Andruty Kaliskie':

  1. **Wheat flour type 500 or type 550**
  2. **Sugar**
  3. **Rapeseed oil**
  4. **Water**

II. Auxiliary materials:

  1. **rapeseed oil or a piece of fat– to grease the plates.**

Enlarge the frame if necessary.

### 8. Production method:

The production method **must not** be kept secret. Producers that do not belong to the group that has applied for registration may produce and use the registered name if they demonstrate that they produce the agricultural product or foodstuff concerned in accordance with the specifications.

Please describe all stages of the production of the agricultural product or foodstuff, with particular emphasis on the techniques, skills and tools used.

Stage 1 – Prepare the raw materials in the following proportions: 10 litres of water, 470-1,000 g of sugar, 5-6 kg of wheat flour, 150-200 ml of rapeseed oil. Proportion for 1,100-1,300 'andruty'.

Stage 2 – Pour half of the water into the dough container and dissolve the sugar in it, stirring it constantly. Still stirring, slowly add the flour in bits until it is completely integrated. Stirring constantly, add all oil pouring it in a thin stream. The dough should be smooth, homogenous and thick.

Stage 3 – Add the remaining water to the prepared dough, stirring constantly, leaving about 5% of water to adjust the thickness. Leave the dough for at least 30 minutes.

Stage 4 – Heat the closed ‘andruciarka’<sup>5</sup> to a temperature of approx. 180°C. The maximum temperature should not exceed 220°C.

Stage 5 – Before baking, mix the dough again, adjusting the thickness of the dough by adding the remaining water if necessary. Put approx. 1 litre of the dough into the container used in the baking process.

Stage 6 – Lift the upper plate of the ‘andruciarka’. Grease the heated plates of the ‘andruciarka’ using a clean cotton cloth soaked in rapeseed oil or a piece of fat stuck on a wooden stick. During baking, the plates should be greased repeated as necessary. This operation is performed by hand.

Stage 7 – Pour a flat tablespoon of the dough onto the greased hot bottom plate of the ‘andruciarka’. Up to several such portions can be placed on one plate, depending on their size. Immediately after pouring the dough, close the device and press the heated upper plate against the bottom one.

Stage 8 – After ‘andruty’ have been baked (depending on the temperature of the plates this takes approx. 30-45 seconds), open the device by lifting the upper plate. The ‘andruty’ should remain on the lower plate. Use a spatula or a knife to move the baked ‘andruty’ onto a prepared dry surface in front of the ‘andruciarka’. Stack up the ‘andruty’ removed from the device, discarding any defective ones.

Stage 9 – Trim the edges of the stacked ‘andruty’ using a knife or an appropriate file to shape them into a disc. Pack the ‘andruty’ with an attached seal of warranty or label immediately after baking into heat-sealed polypropylene bags. The bags can be packed in boxes or envelopes, in which case no seal of warranty or label is required. The bags, envelopes and boxes concerned are unit packaging. The number of ‘andruty’ is indicated on the unit packaging. Large cardboard boxes are used for collective packaging. The entire stage is carried out by hand.

The product must be packaged at the production site because it is very fragile, thin and cannot be transported without appropriate protection (packaging). It is also very dry and – without proper packaging – it quickly becomes damp (absorbs water). Both the breaking (crumbling) of ‘Andruty Kaliskie’ and their dampness caused by improper packaging have a definitely negative impact on the quality of the final product that may no longer meet the requirements specified in the description. Packaging at the production site also ensures the product traceability.

If necessary, extend the fields or enlarge the table to include subsequent production stages.

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<sup>5</sup> Andruciarka – a baking device (iron) consisting of two smooth thick cast-iron or steel plates heated by electric heaters.

Are all the production stages carried out in the geographical area defined in point 5?

YES

NO

Does the final preparation of the agricultural product or foodstuff (e.g. cutting, packaging) take place in the geographical area defined in point 5?

YES

NO

If **NO** has been marked at least once, please list the production stages that may be carried out in a geographical area other than that defined in point 5. If this area is limited, please indicate this.

Enlarge the frame if necessary.

Has the method of producing the agricultural product or foodstuff changed in recent years?

YES

NO

Please specify whether the changes affected the characteristics or specific quality of the agricultural product or foodstuff.

Changes in the manufacturing method concern the way the product is packaged. Traditional 'Andruty Kaliskie' were only covered with a paper seal of warranty. To meet the introduced sanitary regulations, 'andruty' started to be placed in heat-sealed polypropylene bags. Such packaging has significantly reduced the likelihood of the product getting damp and increased its durability. As a result of such packaging requirements, producers introduced packaging in the form of a decorative envelope and a cardboard box that protected the fragile product against mechanical damage, enabling its transport over long distances.

This change had no impact on the quality, taste and other characteristics of the product.

Enlarge the frame if necessary.

## 9. Proof of origin:

Please provide information regarding the tradition, origin and history of the agricultural product or foodstuff, as well as historical mentions of the agricultural product or foodstuff being registered

found in literature or other source materials (e.g. old recipes, formulas, markings, including labels, quotations from books and press articles, etc.).

Please provide information regarding the procedure adopted to ensure that the agricultural product or foodstuff is manufactured in accordance with the declared production method.

### **The process of manufacturing ‘Andruty Kaliskie’.**

‘Andruty Kaliskie’ were **traditionally** baked on a wood- or coal-fired stove (crucible) using special devices called “irons”. With the introduction of electricity the “irons” were replaced with cast-iron plates and then steel plates heated by electricity. This made it possible to significantly stabilise the baking temperature, which largely affected the uniformity of baking and the quality of ‘andruty’. ‘Andruciarki’, i.e. devices for baking ‘andruty’ using electricity, were constructed using home methods in the 1960s. These were unique structures, often modified and improved. The ‘andruciarka’ consisted primarily of two smooth, thick cast-iron or steel plates with a large thermal capacity, heated by electric heaters whose power depended on the size of the plates. The structure sometimes included a thermostat that stabilised the baking temperature at approx. 180°C. The plate sizes varied. Depending on the size of the plates, it was possible to bake two or four ‘andruty’ at a time. A typical electric ‘andruciarka’ with cast-iron plates for baking four ‘andruty’ at a time is shown in Figure 1 and one with steel plates in Figure 2.

The process of preparing the dough and baking has been mechanised. The dough is no longer mixed by hand. An electric mixer is used instead. First, half of the water is poured into the dough container (Figure 3), then the sugar is added (Figure 4), after which the flour is added in small bits (Figure 5) and the rest of the water to obtain the adequate consistency of the dough (Figure 6), and finally the oil is slowly poured into the mixture (Figure 7). The dough is mixed continuously with an electric mixer.

Once the dough is homogeneous, it is left to stand for about 30 minutes (Figure 8).

‘Andruty’ are baked on electrically heated cast-iron or steel plates. The dough is poured with a spoon from a small, approx. one-litre container in several places onto the plates heated to approx. 180°C (Figures 9 and 10) and the upper and lower plates are immediately pressed together (Figure 11). The poured dough is pressed and baked for 30–45 seconds (Figure 12).

After the ‘andruciarka’ has been opened, the baked ‘Andruty Kaliskie’ are removed from the plate with a knife or spatula onto the surface prepared in front of the device (Figure 13).

During the baking process, the heated plates are greased from time to time (using a cotton cloth soaked in oil or a piece of fat stuck on a wooden stick (Figures 14, 15 and 16).

The baked ‘Andruty Kaliskie’ are piled up (Figure 17), then their edges are trimmed and evened with a thick knife or an appropriate file (Figure 18).

‘Andruty Kaliskie’ are sorted, discarding damaged ones, and immediately packed into polypropylene bags (Figure 19). One bag contains several (usually 5) pieces of the product. The bags, to which a seal of warranty may be attached, are put into envelopes or boxes. All these packages have decorative labels.

Cardboard boxes are used as collective packaging (Figure 20).

Due to the reputation of the product, stylised decorative packaging has been introduced (Figures 21, 22, 23, 24).



The Local Tourist Organisation of the Kalisz Region has introduced specially designed, uniform packaging described above (seals of warranty, labels, envelopes, cardboard boxes). Packaging is printed centrally, in one location, under the supervision of the Local Tourist Organisation of the Kalisz Region. The organisation also keeps records of all packaging presented in the application. Producers manufacturing 'andruty' in accordance with these specifications, and thus having the right to use the name 'Andruty Kaliskie', register with the Local Tourist Organisation of the Kalisz Region the number of collected packages of each type used to distribute each batch of manufactured 'andruty'. All entities meeting the conditions of these specifications have the right to receive an appropriate batch of specific labels from the Local Tourist Organisation of the Kalisz Region. The Local Tourist Organisation of the Kalisz Region provides labels only to those entities that meet the conditions of this specification for 'Andruty Kaliskie' and are in possession of confirmation of compliance from the relevant control authorities. The responsibility for the system for making labels available in place in the Local Tourist Organisation of the Kalisz Region rests with its Treasurer who is obliged to keep records of label printing and archive documentation regarding labelling (invoices, stencils, label templates, codifications, etc.). The Treasurer is obliged to record all labels made available to producers in the label record that must include the following data: date of label collection, amount of the fee paid, type and quantity of collected labels, their codification, signature of the person making labels available and that of their recipient, and other useful data. The Treasurer is also obliged to make all necessary documentation available to the control authorities. Thus, the quantity of 'Andruty Kaliskie' manufactured by particular producers is controlled and it is ensured that only the authentic product is labelled accordingly.

The adopted label recording system allows for full control of the quantity of 'Andruty Kaliskie' available on the market.

Each producer is obliged to place its company's details in the designated place on the label, in accordance with applicable regulations.

Each producer, at the stage of preparation for production and production itself, keeps its own records related to this specification. These records must be always available to the control authority and are the subject of control activities. Activities carried out by producers to ensure the correct manufacturing of 'Andruty Kaliskie' consist primarily in:

1. Keeping records of purchases of flour, sugar and rapeseed oil.
2. Keeping records of flour quality certificates issued by the manufacturer.
3. Keeping records of the results of periodic water quality tests carried out by an authorised control body.
4. Keeping evidence of periodic examination of the conditions in which raw materials are stored. Keeping records of humidity measurements in rooms intended for storing raw materials.
5. Keeping evidence of periodic examination of the conditions in which the finished product is stored. Keeping records of humidity measurements in rooms intended for storing the finished product and tests of the hygroscopicity of the finished product.
6. Keeping evidence of periodic organoleptic examination of the finished product.

Control of the compliance of the 'Andruty Kaliskie' manufacturing process with the specifications by

the control body provides for the control frequency – once every six months. The authorised control body may reduce the control frequency to at least once a year. The authorised control body may make such decisions with respect to particular producers on a case-by-case basis.

Enlarge the frame if necessary.

## 10. Link between the agricultural product or foodstuff and the geographical area:

Please describe how the characteristics of the agricultural product or foodstuff are mainly or exclusively linked to the geographical area defined in point 5 and its characteristic natural and human factors. Please specify whether the agricultural product or foodstuff has a specific quality, is recognised or has other characteristics attributable to its geographical origin.

The link between the product and the region is based on the reputation of the product whose manufacture in this area can be documented since the mid-19<sup>th</sup> century. There is plenty of evidence that 'Andruty Kaliskie' emerged as an intercultural product, a testimony to the intertwining culinary habits and customs of various national and religious groups living in Kalisz for centuries. According to the dictionary of foreign words, the name 'andrut' probably comes from the German Anblatt, i.e. a type of wafer cake (*Słownik wyrazów obcych*, PIW, Warszawa, 1965).

### **Tradition, origin and history of 'Andruty Kaliskie'**

Kalisz, a city with the oldest written records in Poland, became a melting pot of different nationalities and cultures as early as the Middle Ages.

For over a hundred years, Kalisz was a city on the border between Tsarist Russia and Imperial Germany, where, besides the Polish and very influential Jewish communities, there was a large group of Russians and local Germans. Kalisz was therefore a true multinational melting pot for various cultures and customs, serving as an example of a multicultural society that had lived in symbiosis and friendship for centuries. This is very important for understanding how different habits and customs intertwined in Kalisz, creating new values and a unique atmosphere of a city of many cultures and nationalities.

These multinational and multi-religious traditions of this city are of great importance in the history of the product concerned, because there is plenty of evidence that **'Andruty Kaliskie' emerged as an intercultural product, a testimony to the intertwining culinary habits and, above all, customs of various national and religious groups living in Kalisz for centuries.**

The tradition of 'Andruty Kaliskie' is an important part of the history of the city on the Prosna River. The product's origins, however, are lost in the rich history of Kalisz. The etymology of the name is also unclear. All we know is that the name was used as early as the 18<sup>th</sup> century. According to Zygmunt Gloger's *Encyklopedia Staropolska* (Old Polish Encyclopedia), 'andruty' were served as a dessert. More detailed information about 'andruty' comes only from the mid-19<sup>th</sup> century (Appendix 2).

There is plenty of evidence that the production of 'Andruty Kaliskie' became common around 1850 as bourgeois habits developed and the city achieved material stabilisation. It was popular for whole families to spend their free time on Sundays strolling in the park on the Prosna River where 'andruty' started to be sold. This is recorded in oral tradition, passed on by the families of 'andruty' producers and among its consumers.

The Kalisz speciality also appears in the reminiscences of the city's inhabitants and is immortalised in photographs and in writing.

'Andruty Kaliskie' probably originate from the tradition of producing Jewish matzah that

was very popular in Kalisz and bought in certain quantities by Christians as well. However, they contain ingredients that authorise the statement that they are an authentic product, differing from the hypothetical prototype in the use of other components. The shape and size of 'Andruty Kaliskie' are also characteristic.

Similar conclusions can be drawn by analysing the history of the preserved equipment for manufacturing 'andruty', dating back to the 19<sup>th</sup> century. When carefully examined, this equipment shows numerous traces of repairs and improvements, which proves its long-term use. This equipment was used by generations of producers and passed on along with the secrets of the recipe and the custom of baking 'andruty'.

As the production of 'Andruty Kaliskie' was simple, those knowing the recipe and having equipment for their production (called "irons") could make them even in quite primitive conditions. 'Andruty Kaliskie' used to be manufactured and sold in bakeries, homes, manors and numerous shops. However, it is the Kalisz park that was and still is the most important, even iconic place where they were and are sold.

#### **Source materials and historical mentions of 'Andruty Kaliskie'**

The first mention of 'Andruty Kaliskie' goes back to the early 19<sup>th</sup> century. In the description of the manor in Wrząca (now Błaszki commune), there is a mention of Nepomucena Zielonacka, wife of Józef Grodzicki, the owner of Siekierniki and the manor. Nepomucena Zielonacka came from a family from Greater Poland that settled in Kalisz powiat. As her dowry, Nepomucena Zielonacka brought from Kalisz powiat a form for baking 'andruty', worth (according to the dowry valuation) PLN 2. The existence of the form is evidenced in the preserved inventory list from the manor house in Wrząca from 1812-1813 (Appendix 3).

Baking devices called "irons", that have often been preserved with traces of alterations and repairs, are the most tangible evidence of the tradition of baking 'andruty'. Initially, these devices were made by blacksmiths, then also by local craftsmen (e.g. locksmiths). The device consisted of two round (about 16 cm in diameter), smooth iron discs connected by a hinge. Initially, two handles were riveted (later welded) to the discs so that the discs could be pressed together. Such "irons" can be found in the District Museum of the Kalisz Land in Kalisz, as evidenced by the letter attached as Appendix 4.

Many "irons" were kept in private homes. Until recently, they were used (especially in households) to bake 'andruty' using the technology that had remained unchanged for centuries. Such "irons" are owned by, among others, Mr Jerzy Karolak from Opatówek. His grandmother, Maria Janiak, from Kalisz, used these irons to bake 'andruty' for home consumption, for neighbours and for sale, after World War II, at the turn of the 1940s and 1950s. She sold baked 'andruty' on holidays, distributing them around Opatówek in a small cart. Older residents of the city still remember her doing this. Four such "irons" of various designs are presented in Appendix 5 (Figures 9.2–19.2). In Appendix 6, four historic "irons" are presented in the public library in Opatówek by Mr Karolak (Figure 11.2).

Each "iron" shown in Figure 9.2 has a different structure. Two "irons" – probably the oldest ones, judging by their design and technical solutions used – have a scissors structure and riveted connections (Figures 10.2, 12.2, 13.2, 14.2, 15.2, 19.2). The other two "irons" (Figures

16.2, 17.2, 18.2) have a pin hinge and short, simple handles that were probably welded on later. As the “iron” was used, the pin hinge wore out, so the device was improved with iron stops (Figure 16.2) to ensure centric pressure on the discs. Judging by the appearance of the presented “irons”, they must have been used for several generations, as evidenced by traces of surface wear (Figures 16.2 and 18.2).

‘Andruty’ were traditionally baked on a wood- or coal-fired stove (crucible<sup>6</sup>). The stove plate included removable discs (stove lids<sup>7</sup>) to adjust the diameter of the pot. By removing stove lids with a diameter of 16 cm, both surfaces of the mould were heated on both sides above the flame. Once heated to approx. 180°C, the mould was removed and opened, and about one tablespoon of dough was poured into the center of one of the surfaces. The surfaces were pressed using the handles and heated over the flame again for about a minute. After removing from the flame, the mould was opened and the baked ‘andrut’ was slid onto a prepared baking tray or board with a wooden spatula. From time to time, the surfaces of the “iron” were greased (most often with a piece of fat stuck on a wooden stick). To bake ‘andruty’ this way, a fixed stove was required. However, shopkeepers, especially on warm and sunny days, baked ‘andruty’ in front of their shops, replacing the crucible with a freestanding stove fired with wood or coal. These are the recollections of Mrs Maria Żurek from the interwar period (1930s): *“On Poznańska Street, there was an entrance gate. Next to it, there was Koftuna’s Jewish shop in front of which you could buy in the street ‘andruty’ baked there”*.

At that time, there were many places in Kalisz where ‘andruty’ were baked while you waited, including a stall near St. Joseph’s church, mentioned by Mrs Halina Świdowska in her letter (Appendix 6).

However, ‘Andruty Kaliskie’ owe their reputation mainly to the city park established in 1798. The park very quickly became a place where Kalisz residents spent their free time with their families, especially on Sundays and holidays. Therefore, stalls and kiosks appeared in the park where drinks and ‘Andruty Kaliskie’ were sold, to soon become an attraction and the showcase of the park. The link between ‘Andruty Kaliskie’ and the park is so strong that Kalisz residents cannot imagine walking in the park without the city’s speciality bought there. The older generation of Kalisz residents believe that ‘Andruty Kaliskie’ “have always been there”, and when recalling the park’s attractions, of which there were many, they always mention this speciality. The memories of Mr Tadeusz Chojnacki (Appendix 7) can be evoked here. Mrs Jolanta Kosowska has similar memories from the 1930s of ‘Andruty Kaliskie’. She attached a photo of herself from that period, in which she is eating ‘andruty’ with her friends in the park (Appendix 8).

In Chapter IV of his online publication *“Kalisz z oddali”* (Kalisz from afar), Dr. Tadeusz Pniewski also mentions ‘andruty’ sold in the 1920s in the city park on holidays and during celebrations. *“If there were any national holidays or particularly solemn anniversaries in the summer, folk feasts were held in the new park. The atmosphere resembled a bit that of a parish fair due to colourful stalls as well as vendors selling bagels, ‘andruty’ and cotton candy – but it*

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<sup>6</sup> Crucible – part of a blacksmith’s or locksmith’s furnace in which the firebox is located

<sup>7</sup> Stove lid – a cast iron disc or one of several cast iron rings that (partially) close the opening in the cooktop or oven

*was more cheerful and playful, because there was always an orchestra playing here. In the 1920s, there were as many as three renowned brass bands in Kalisz that performed publicly (student orchestras only took part in school events)” (Appendix 9).*

Similar memories of ‘andruty’ bought in her youth in the city park in Kalisz are shared by Mrs Wanda Kałacińska in the “Kaliszanie w Warszawie” quarterly magazine (Appendix 10).

A Russian woman selling ‘andruty’ from a basket before World War II and during the occupation is mentioned in “Ziemia Kaliska” magazine No. 25 by Mr Władysław Kościelniak (Appendix 11).

After World War II, ‘andruty’ continued to be an attraction of the park, in spite of major cultural and social changes (disappearance of the Jewish community). ‘Andruty’ continued to be manufactured, although the climate for “private initiative” was very unfavourable. There are photos from that period of Mrs Teresa Dobrowolska and Mrs Henryka Dobrowolska who, as little girls, were eating ‘andruty’ in the park near a peacock in 1959 (Appendix 12).

In the 1950s and 1960s, ‘andruty’ were sold in the park by, among others, Mr and Mrs Donat, the parents of Mrs Jadwiga Pracowita. They sold ‘andruty’ in an MHD (Municipal Retail Trade) kiosk near the former orangery. There are photos of this kiosk from the 1950s (Appendix 13). Mrs Jadwiga Pracowita, the daughter of Mr and Mrs Donat, continued baking and selling ‘andruty’ in the park. She has been running this activity until the present day (Appendix 14). The reputation of selling ‘andruty’ and the family tradition have also been berhymed, and Mrs Pracowita has become an iconic figure for many producers and a legend associated with the park and ‘andruty’ (Appendix 15).

Mr and Mrs Cichy also manufactured ‘andruty’ during this period. The consent for baking ‘andruty’ issued by the Presidium of the Municipal National Council in Kalisz to Mrs Maria Cicha on 25 May 1961 and the permit of 3 August 1961 for baking ‘andruty’ (Appendix 16) have been preserved. The ‘andruty’ baking workshop has been taken over by Mr and Mrs Cichy’s daughter and son-in-law – Mr and Mrs Kinowski.

From time immemorial, social life in this part of the city had included Sunday walks in the park, and buying ‘andruty’ sold there was a must. The stalls selling this delicacy were located at the entrances to the park, i.e. in the vicinity of today’s Aleja Walecznych Street, Plac Św. Józefa Square and Most Teatralny Bridge connecting the park with today’s Aleja Wolności Street (Appendix 17). The stalls set up there always offered the popular Kalisz product, sold alongside drinks and parish fair toys. To this day, ‘Andruty Kaliskie’ and their consumption are associated, above all, with a visit to the park, and this is how it is recollected by many older Kalisz residents as part of their memories of their hometown. These memories are so strong that they are still recalled by Mrs Jolanta Wichłacz who has been living for many years in Oshawa (Ontario) in Canada, and Mr Włodek Gozdiewicz (3687 Deerbrook Dr. Windsor, Canada) (Appendix 18). The reputation of ‘Andruty Kaliskie’ is also proven by the fact that they appear in childhood memories of famous people (Gazeta Wyborcza, *Mogłem zostać Zombi* [I could have become a Zombi], an interview with composer Jan A. P. Kaczmarek, 5 September 2002 (Appendix 19).

It can be said that this product has its own soul, and Kalisz residents usually associate its consumption with a walk to the park on a sunny Sunday forenoon and buying 'andruty' for the whole family as a must. 'Andruty' were bought especially for children accompanying their parents who were quenching their thirst with a mug of beer in the garden of the restaurant belonging to the Kalisz Rowing Society (the former Ernest Foerster's building erected in 1832), located opposite the entrance to the park from the side of the theatre.

'Andruty' remain in collective memory as a symbol of the city, recognisable as much as the coat of arms and the image of the town hall. It is no wonder that former Kalisz residents, scattered around the world, often ask to be brought the product whose taste reminds them not only of their hometown, but also of their childhood.

The very high quality of 'Andruty Kaliskie' and their exceptional reputation are confirmed by numerous awards granted to this product. The most important awards and distinctions granted to the producers of 'Andruty Kaliskie' include (the awards and distinctions are listed chronologically, Appendix 20):

1. National Competition "Our Culinary Heritage 2004"  
1<sup>st</sup> prize in the competition for 'Andruty Kaliskie'
2. 1<sup>st</sup> Greater Poland Gala of Regional and Traditional Products  
1<sup>st</sup> place for 'Andruty Kaliskie' for the Local Organisation of the Kalisz Region
3. National Competition "Our Culinary Heritage 2005"  
Honorary Pearl 2005 Award  
for the Local Tourist Organisation of the Kalisz Region for 'Andruty Kaliskie'
4. Award of the Mayor of Kalisz for Eliza Krawczyk  
for the promotion of the cultural heritage of Kalisz, including a local product: 'Andruty Kaliskie'

Enlarge the frame if necessary.

## **11. Control of the agricultural product or foodstuff:**

Please specify whether the control of compliance of the process of production of the agricultural product or foodstuff with the specifications will be carried out by a body or organisational unit competent for the control of agricultural products and foodstuffs with a protected designation of origin or a protected geographical indication.

**Name of the body or its branch:**

Inspekcja Jakości Handlowej Artykułów Rolno-Spożywczych  
(Agricultural and Food Product Quality Inspection)

**Address:**

ul. Wspólna 30, 00-930 Warszawa

Telephone number  
(including the area  
code):

+48 22 623 29 00

Fax number (including  
the area code):

+48 22 623 29 98

+48 22 623 29 99

## 12. Labelling:

Producers manufacturing the agricultural product or foodstuff in accordance with the specifications are allowed to use the protected designation of origin symbol or the protected geographical indication symbol and use the inscription 'Chroniona Nazwa Pochodzenia' [Protected Designation of Origin] or 'Chronione Oznaczenie Geograficzne' [Protected Geographical Indication] on their labelling.

Please indicate whether the applicant intends to use:

The symbol and inscription

Only the symbol

Only the inscription

Neither the inscription nor the symbol will be used

<b>X</b>

Please specify what, if any, rules regarding the labelling of the agricultural product or foodstuff have been adopted.

The Local Tourist Organisation of the Kalisz Region has introduced specially designed packaging described above (seals of warranty, labels, envelopes, cardboard boxes). Packaging is printed centrally, in one location, under the supervision of the Local Tourist Organisation of the Kalisz Region, that also keeps records of all packaging presented in the application. Producers of 'andruty' are authorised to use the name 'Andruty Kaliskie' in accordance with these specifications. Thus, the quantity of 'andruty' manufactured by particular producers and the labelling of the authentic product are controlled.

Enlarge the frame if necessary.



### 13. National requirements:

Please specify whether the specific quality or characteristics of the agricultural product or foodstuff are covered by any national regulations (e.g. standards, provisions).

National regulations cover only general rules regarding the production of confectionery products.

Enlarge the frame if necessary.

### 14. Additional information:

Enlarge the frame if necessary.

### III. List of documents attached to the application:

No.	Document name:
1.	Geographical area where 'Andrutys Kaliskie' are manufactured, defined graphically on the map
2.	<i>Słownik wyrazów obcych</i> [Dictionary of borrowed words], PIW, 1965
3.	Zygmunt Gloger, <i>Encyklopedia Staropolska ilustrowana</i> [Illustrated Old Polish Encyclopedia], Wiedza Powszechna, Warszawa, 1972
4.	Wojewódzkie Archiwum Państwowe w Łodzi, Oddział w Sieradzu, Księgi Antoniego Pstrokońskiego t. III z lat 1812-1813 [Voivodeship State Archives in Łódź, Branch in Sieradz, Antoni Pstrokoński's Books, Vol. III from 1812-1813]
5.	Letter from the District Museum of the Kalisz Land in Kalisz
6.	Historic irons in the District Museum of the Kalisz Land in Kalisz
7.	Letter from Mrs Halina Świdowska
8.	Memoir of Mr Tadeusz Chojnacki
9.	Letter and photo of Mrs Jolanta Kosowska
10.	Towarzystwo Miłośników Kalisza [Society of Kalisz Enthusiasts], 1 <sup>st</sup> online edition, Kalisz, 1988 ( <a href="http://www.infokalisz.internetdsl.pl/z_oddali/index.html">www.infokalisz.internetdsl.pl/z_oddali/index.html</a> )
11.	Wanda Kałacińska in the "Kaliszanie w Warszawie" quarterly magazine

12.	Władysław Kościelniak, <i>"Ziemia Kaliska" magazine, No. 25</i>
13.	Photos of Teresa Dobrowolska and Henryka Dobrowolska who, as little girls, were eating 'andruty' in the park near a peacock in 1959

Enlarge the table if necessary.