

HET BEGIN VAN GIN

THE ORIGIN OF GIN

JENEVER
MUSEUM

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Opening hours

Tuesday to Sunday 12.00 – 17.00 hours
Closed on Mondays
Lift available, wheelchair accessible

Admission

View the current admission prices at
www.jenevermuseum.nl

Workshops and events

Keep an eye on our website, Facebook or Twitter
for our special gin activities.



gemeente
Schiedam



Fonds Schiedam Vianengen e.o.



stichting
gemeenschapsfonds
schiedam



Elise Mathilde

Goodmans Gin | Distilleerderij Rutte & Zn. | Zoute / Salty Gin | Catz Gin



EXHIBITION
11.6.2016
19.3.2017
NATIONAAL JENEVERMUSEUM SCHIEDAM
LANGE HAVEN 74-76
WWW.JENEVERMUSEUM.NL

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Gin is hot! It is currently the most popular spirit in the Netherlands, but gin goes beyond being a spirit - it's an experience! Gin has developed from a traditional English product into a globally produced spirit. But what are the origins of gin? What exactly is the relationship between gin and jenever?

The temporary exhibition 'The Origin of Gin' answers these questions and more. We will start in the modern era and work our way back. We deal with trends, advertising, Dutch gins, the history and last but not least, the flavour of gin.



Gin Today

Today gin is produced and consumed all over the world! There is an enormous hype surrounding gin. Dedicated gin bars are popping up all over the place. Besides the classic 'Gin & Tonic', bartenders are producing many different gin cocktails. Small-scale and traditional distilleries are coming up with new flavours and Dutch varieties frequently win awards.



The origin of Gin... is jenever!

Gin is in, but who'd guess that gin had its origins in jenever? In the 18th and 19th century there were large-scale jenever exports to England. The exports stopped abruptly following amended legislation and a trading prohibition between the Continent of Europe and England. The result was that the English started to distil their own jenever (geneva). Over time that geneva developed into gin.



Secret recipes

Every distillery has its own 'secret recipe'. The ingredients are often known, but not the exact composition. The exhibition gives us a glimpse... The safes contain a number of recipes and you may sneak a peek...



What is your favourite flavour?

The juniper berry is the most important flavour component of gin, but which herbs, spices and botanicals would you add? Indicate them on the Flavour Wheel and who knows, your recipe may be used for a new Dutch gin! Follow all the favourites at www.jenevermuseum.nl/het-begin-van-gin.

