

German Food

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Like in most other countries GERMAN food became an international mixture from Pasta-Specialities, Paellas, Greek cuisine and many others to the typical fast food. But like in other countries you still can find the regional kitchen.

For most of the foreigners BAVARIA is familiar with its Castle NEUSCHWANSTEIN WEIS-SWURST, LEBERKÄS' and the ur-traditional Oktoberfest in MUNICH with the litre-mugs. Beer served in Bavarian beer gardens generally comes in two sizes: large and gargantuan -- at least by American standards. The best way to keep all that beer cold and fresh is to drink it in a hefty glass mug (Maßkrug) specially designed for this purpose. Empty, these mugs weigh in at about 1 kg, mostly on account of their half-inch-thick walls of double-layered pressed glass.

Thumbprint-sized indentations dot the glasses – a vestige of days when manufacturers were unable to remove air bubbles from molten glass. The indentations were meant to deflect attention from these defects. But patrons are far more likely to be absorbed by what's in the mugs.

When the mug has been cooled in water chilled to about 8° C, the temperature at which beer should be poured, it is ready for filling. The mugs are created to stand up to countless toasts, the sounds of which cheerily punctuate every

beer garden gathering. Prost! Over the past decade, the Bavarian Capital has developed a lifestyle that blends tradition with technology, best and most frequently summed up as „laptops and Lederhosen“.

But – some people may know – Germany exists of many other parts.

Lets start our culinary tour upnorth between the Northsea and the Baltic Sea.

There is the most northern town at the Danish border, FLENSBURG: famous not only for its beer „FLENSBURGER“ with the old fashioned flop-lid.

*Typical German food is great
Normally served all together on one plate.
Often consisting of potatoes with sauce and meat
Is by all the guests agreed.*

*Drinking with it beer or wine
Makes the gourmets feeling fine.
May be a salad as side dish
Thats what some of you would wish.*

*I hope you enjoyed the „tour of food“
Try it – it tastes really good.
And at least a little tip:
Please, not in Bavaria let end your trip.*

*Try your food in Germany
Beside the roads there is much to see!*

*Even Germans can be friendly guys
Staying with them may be really nice.*

This flop plays a big role in a series of comics which only are understandable for those speaking the slang of the North.

The beers from the top of Germany from the above mentioned FLENSBURGER to BECKS, JEVER, and ASTRA have a specified flavour and enjoy your taste buds with MATJES, a special prepared herring raw soaked in a salty sauce and eaten with the fingers, like fingerfood.

Since HAMBURG has been a port of international trade for centuries, tolerance and open-mindedness are among its residents most notable

traits. Thus, it comes as little surprise, that music, film, fashion and food are the focal points of life there.

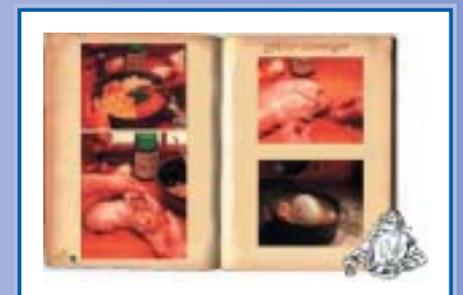
In many restaurants up there, you will find LABSKAUS – an old sailor's meal, cooked once a week on their boats out of the blended rests of the days before, topped by root-beet, an egg sunny side up and, the most important thing, the MATJES. What you get today is relatively expensive because the mixture is made from veal.

Not decided is the origin of the CURRY-WURST, may be HAMBURG or BERLIN.

It's a special sausage with a sauce made by ketchup and currypowder.

Certainly no other city in GERMANY and perhaps all of EUROPE has undergone as profound, complete and swift transformation as has this once-divided city over the past decade. Since the fall of the WALL in 1989 some US \$ 500 billion have been pumped into rebuilding BERLIN, which became the GERMAN Capital in 1999.

Here you must taste EISBEIN with SAUERKRAUT: That is a cooked hamhock. The name „ice-bone“ comes from the bone which was split in half and used by poor kids as skates. A typical drink is BERLINER WEISSE mit SCHUSS, a kind of light beer mixed up with a dash of syrup.



Coming to the middle part of Germany FRANKFURT/MAIN is the home of the big international airport and the "FRANKFURTER WÜRSTCHEN".

Two of KÖLN'S biggest attractions are alliterative: Karneval (carnival) and Kunst (art). Every in february the city celebrates carnival as a week-long street-festival with colourful parades, outlandish costumes and live-music.

KÖLN'S residents are known to enjoy any social gathering involving KÖLSCH, the local lager-beer.

The people love their CATHEDRAL and the „KÖLSCH“- served in small,tall glasses and often drink it with a „HALVE HAHN“. This special dish is not a chicken – ist a roll cut into halves and filled with at hick slice of cheese.

From there to the SOUTH you also find more or less famous beers, sometimes from microbreweries in small villages but the drinking behaviour changes more to wines.

Germany has nearly 100,000 hectares of vineyards. About 81% of this area is planted in white grape varieties; only 19% in red grape varieties. By contrast, the worldwide ratio of white to red wine cultivation is almost exactly the opposite.

One famous touristic wine village is RÜDESHEIM/RHEIN with the DROSSELGASSE, a narrow street with one restaurant beside the other offering a big vsariety of regional dishes.

And our former chancellor HELMUT KOHL, living in the small town of OGGERSHEIM/PALATINE liked to surprise guests including foreign heads of state,when they had dinner at his home, with the following recipe.

By the way, the translation of the recipe's name is PALATINATE SOW'S STOMACH, but don't let that stop you from enjoying an authentic German treat.

Pfälzer Saumagen

Serves 12

Filling Ingredients:

- 2 1/2 kg pork, neck and shoulder meat
- 2 1/2 kg blanched potatoes
- 2 1/2 kg minced pork
(or meat from a bratwurst sausage)

Herb Mixture: :

- 2-3 tablespoons salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon nutmeg
- 1 teaspoon dried marjoram
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground cloves
- 1/2 teaspoon dried thyme
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon dried basil

Ground bay leaves, to taste

- 3 tablespoons diced onions
- 1 whole sow's stomach
(order in advance from butcher)
- 2 tablespoons clarified butter
- salt

- ◆ Cut the pork meat into cubes. Peel potatoes and cut into small cubes. Mix the pork cubes, potatoes and the minced pork together and season to taste with the herb mixture.
- ◆ Wash the sow stomach thoroughly under running cold water; pat dry. Tie two of the openings with kitchen string. Through the third opening, fill the stomach with the stuffing. When full, tie this opening as well. (Do not overstuff or the stomach will burst.)
- ◆ Bring a large pot of salted water to a boil. Reduce heat and place stomach into the water. Simmer for 3 hours. Don't let the water boil.
- ◆ After 3 hours, remove the stomach from the pot, drain and serve, cutting into slices at the table. Or, if you like, place the clarified butter in a large skillet, then cook the stomach on all sides. Place in an oven preheated to 200° Celsius and bake until crisp. Serve with farmer bread, creamy mashed potatoes, sauerkraut and local Palatine wine.
- ◆ Should there be leftovers, cut into slices the next day and fry the slices golden brown in heated butter.

