

“Bei uns ist immer was los!”

WEIHNACHTSMÄRKTE—CHRISTMAS MARKETS

market: der Markt, die Märkte

Christmas market: der Weihnachtsmarkt, die Weihnachtsmärkte

made from shortcrust rolled into a ball and decorated with sugar icing, hence the name “snowball.” A typical cake found in the Rothenburg ob der Tauber area, the Schneeball, comes with a variety of coatings and is usually about 3 1/2” in diameter.

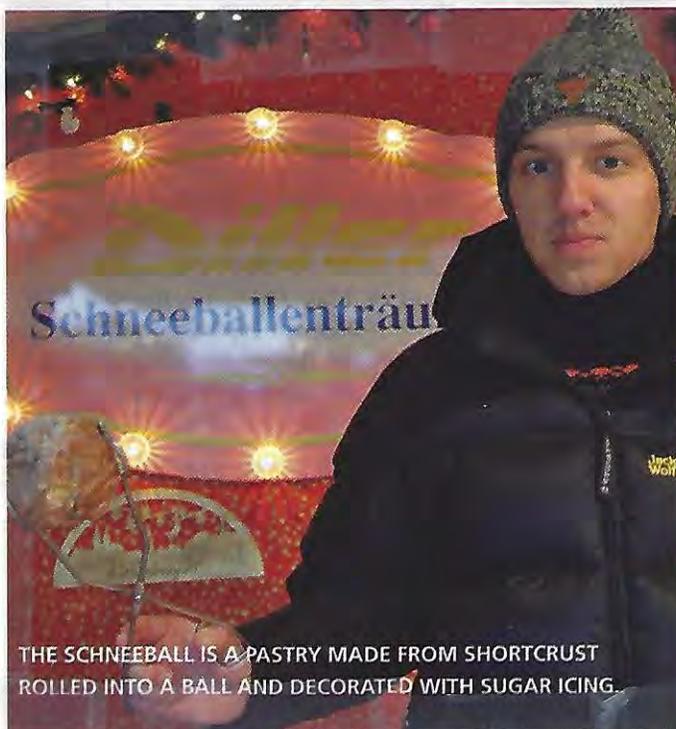
It’s absolutely verboten to go to any German-Austrian market without tasting the Lebkuchen. The gingerbread became so popular that in the 17th century Nuremberg’s Lebkuchners agreed on a purity law which applies to this day. While the composition is a baker’s secret, it always contains eggs, flour, honey, hazelnuts, walnuts and almonds, as well as candied orange, lemon peels, and there it is again—marzipan—and spices such as anise, ginger, coriander, cloves, allspice, mace, cardamon and cinnamon.

How about a wild boar sandwich? At the Schloss Thurn and Taxis market in Regensburg, the boars are shot in the palace woods, the meat cooked on a roaring fire and served to you in a quaint wooded hut.

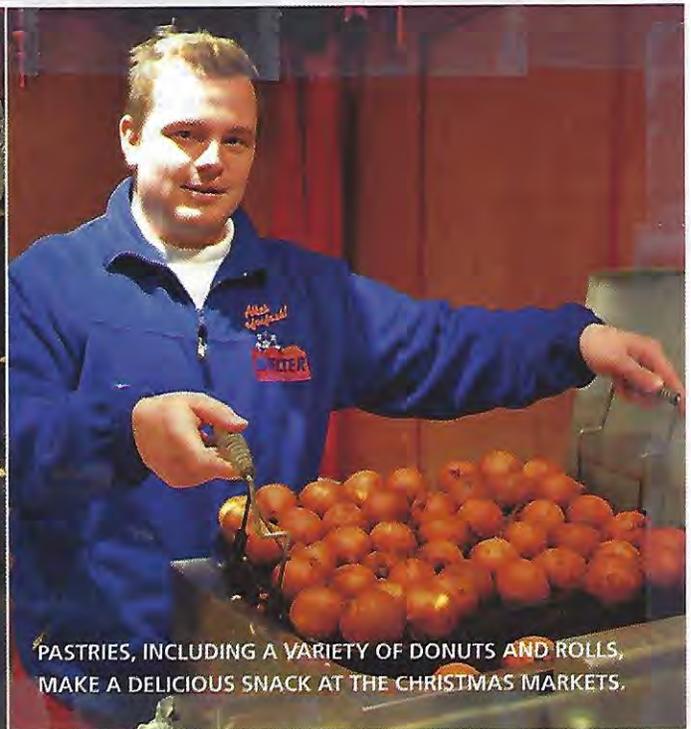
The food possibilities continue with cured hams and delicate cheeses which come wrapped and labeled from regions not far from the Christmas markets. The Maroni—roasted chestnut—vendors cook large slices of potatoes in accompanying roaster pans and serve the nuts and potatoes as a “meal” to customers.

Or, you can build your “dream” waffle or crepe with a large assortment of toppings, from whipped cream to fruits to chocolate sauce, all in the name of satisfying those hunger pangs. The Heisse Kiachl, a large piece of hot fried dough, which comes with either sugar or marmalade, is another hearty market treat.

Not all Glühweins are the same: “shop” around for the one you like best at a particular market. When you arrive, observe what different vendors are serving to see what you might want to try; some may even offer you a sample first. And save room for dessert, since there’s always something tempting and sweet to finish off your bratwurst sandwich.



THE SCHNEEBALL IS A PASTRY MADE FROM SHORTCRUST ROLLED INTO A BALL AND DECORATED WITH SUGAR ICING.



PASTRIES, INCLUDING A VARIETY OF DONUTS AND ROLLS, MAKE A DELICIOUS SNACK AT THE CHRISTMAS MARKETS.