

## POST CHRISTMAS SEASON / NACHWEIHNACHTZEIT

New Year's Eve: Silvesterabend (der 31. Dezember)

New Years Eve custom: Silvesterabendsitte  
 typical beverages: Silvestergetränke

### GLÜHWEIN

There are several traditional Weihnachtsgetränke / Christmas-time beverages:

- to drink: trinken
- beverage: das Getränk, die Getränke
- red or, but mostly white wine, which is sweetened with cinnamon and then heated: der Glühwein, die Glühweine

The expression "Glühwein," or "glowing wine" apparently stems from the hot irons once used for mulling. Although this is no longer the case today, the historic origins of Glühwein reportedly date back to when wine started going bad, but thrifty folks did not yet want to throw it out, so they added some honey and spices to make it drinkable again.

Today, the beverage is popular in German-speaking, as well as in the Alsace region of France and many other parts of northern Europe. The oldest documented Glühwein tankard is attributed to Count John IV of Katzenelnbogen, a German nobleman who was purportedly the first grower of Riesling grapes. His gold-plated lockable silver tankard ist dated to about 1420.

Glühwein can be enjoyed with "Lebkuchen," the chewy spice cakes perfected centuries ago in Nuremberg and popular all over Germany, or all manner of other treats served up at traditional German Christmas markets, including roasted nuts like "gebrannte Mandeln" (burnt almonds), "Reibekuchen" (potato pancakes), or "Stollen," a dense, marzipan-infused fruit cake masterminded by Dresden-based bakers. Or you could just enjoy your Glühwein with a piping hot bratwurst.

Some markets in Germany and Austria also serve "Weißer Glühwein," or Glühwein made with white wine. Other warm seasonal alcoholic beverages, are known as "Punsch" (punch) and "Grog." Kids are also sometimes served "Kinderpunsch" (children's punch) based on non-alcoholic variations on the same theme that tend to taste similar to fruity and spicy hot apple cider.

Another popular variant of Glühwein in Germany is the "Feuerzangenbowle." Popular on New Year's Eve, it shares the same recipe, but for this drink a rum-soaked, cone-shaped sugar loaf (sugar cone) is set on fire and allowed to drip into the wine.

But the Glühwein most commonly sold at seasonal Christmas markets is made with red wine. Luckily everyone is on foot in the narrow "streets" criss-crossing these cozy markets set up on town squares, given that indulging in several glasses of Glühwein could result in some wobbly walking, at least until the next tasty seasonal snack is consumed to help soak up all of that Glühwein goodness!



Feuerzangenbowle is a hot punch composed of mulled red wine with caramelized sugar that has been flambéed with rum.