

MAHLZEITEN: NACHMITTAGSKAFFEE

meal: die Mahlzeit, die Mahlzeiten
afternoon coffee: der Nachmittagskaffee

People go into a Konditorei or Cafe, eat a piece of pastry (ein Stück Kuchen), drink a cup of coffee or tea (eine Tasse Kaffee oder Tee), talk to their friends (klatschen), and/or read a newspaper, etc. between 2 and 4 o'clock.

THESE STRANGE GERMAN WAYS

How About a Cup of "Kaffee"?

Coffee drinking is highly revered in Germany. The preparation, the drinking and the enjoying of a good cup of coffee is an art.

During a visit with an American family encamped near Mannheim the subject of coffee came up. This young dashing wife and her captain spouse had traveled all through Germany and looked in all of the various interesting nooks and corners, visited the Black Forest, Oberammergau and Hamburg, but had never been inside a Café-Konditorei. Our American wife said that someone in the States had said German coffee is bitter, black and tastes awful, and she had been afraid ever since to take the chance.

"Sometimes I was tempted," she said, "by all those wonderfully decorated cakes, but always I lost my nerve just before going in."

Well, you adventuresome Americans, have no fear. Go into the next coffeehouse you come to and have a really good cup of coffee. Speaking as an American, I met the German cup of coffee head on with my

eyes wide open and enjoyed it very much. These coffeehouses over here are also one of the best examples of German "Gemütlichkeit." You can order one cup of that stuff and sit for hours if you want to. Write your letters, read your papers, discuss politics; no one will rush you or even expect you to drink a second cup unless you want to. In these shops you will also find assortments of cakes that you never dreamed of. Fruit cakes, layer cakes, fudge and nougat-filled cakes. The German bakers take much trouble with their cakes.

Let us look at what they go through just for a cup of coffee. When you go into the shop the first thing that usually catches the eye is a large, highly-polished metal machine, with much piping and many spigots and handles. Steam pours out of it, people run round it putting things in and taking things out. And to think all it does is just make coffee. As it is heavily taxed, coffee here is four times as expensive as it is in America, therefore all the best techniques of science and plumbing are put into the production of a cup of coffee. The right amount of that brown powder is put into a little container

with a piece of filter paper which in turn is inserted into the machine. Steam, boiling water and pressure force the best of the flavor out of the coffee into your cup. The machine works, the people cheer and the coffee is brought to you hot, full of aroma and really good.

By this time you have been to the buffet and with trembling finger have already picked out a few pieces of butter cream layer cake with a portion of "Schlagsahne" (whipped cream — don't forget the Schlag-sahne, nothing is complete without it). You now sit down and lean back. You breathe in the delectable aroma of the coffee. You add the right amount of sugar and, if you like, cream or condensed milk to suit your taste. Then comes the first sip. Do not attract attention to yourself but breathe in and sigh a little bit. Now you have broken the ice. Slowly and with much ritual you eat your cake and drink your coffee. When you have finished — relax.

Most Europeans still think that none of the pleasures of life should be rushed and that means especially drinking coffee.

WARME GETRÄNKE

- Portion Kaffee mit Sahne.....
- Portion Kaffee coffeinfrei.....
- Portion Mokka.....
- Portion Schokolade mit Sahne.....
- Portion Tee mit Sahne oder Zitrone.....
- Glas Tee mit Sahne oder Zitrone.....
- Glas Pfefferminztee, Hagebutten, Kamillentee.
- Glas Grog vom Rum.....
- Irish Coffee Mix.....
- Glas Glühwein.....
- Glas heiße Zitrone.....

