

## WAS ESSEN DIE DEUTSCHEN?

Every country has traditions in food and drink and regional specialties. Naturally, you can order beer, sausages and sauerkraut in Germany. But German cuisine offers so much else that you can set your culinary expectations quite a bit higher. Prove it for yourself with local specialties. You will be surprised at the lavish tables and in the big restaurants and hotels you will find a sophisticated cuisine of the highest international standards.

No other country has such a great variety of sausages. Our dark, strong bread is particularly tasty with them. Try it!

What would you like, a well brewed beer or a good bottle of wine? Our breweries and wine growers enjoy an excellent reputation all over the world. This also applies to sparkling wines. Do you prefer mineral water or fruit juice? Help yourself... and do sample other "liquid specialties" such as Schwarzwälder Kirsch, liqueur, brandy, Weissbier, Frankfurter Äpfelwein, Grog—to mention but a few; they are delicious souvenirs of your vacation in Germany.

There are elegant traditional restaurants and modern snack bars, immense beer cellars, intimate wine inns, cozy cafés and pretty garden restaurants everywhere. Whether he goes to an old inn in a small town or to a hotel in a big city, the guest is king in Germany.

### Was ißt man in Deutschland?

Traditional German food is rich and hearty. Meat and potatoes are typical of the German diet. Germans love food from other countries too, such as a Chinese stir-fry and Italian pizza.

### Some Classic German Foods

Sure, you've heard of *Bratwurst* and *Schnitzel*. The *Pommes* (french fries) may be the best you'll ever find. You've invariably eaten *Sauerkraut* and potato salad in your home countries. But friend, you've only begun.

German foods as a rule do not have the reputation of being elegant, sophisticated fare, fit for a connoisseur. Instead they are usually associated with calories and unimaginative sauces. When asked to name some German foods, a foreigner will mention sauerkraut, dumplings and the obligatory Apfel strudel.

**Germany:** Germany's regions offer a wonderful variety of sausages (wursts).

### What to Eat

Dishes tend to be hearty, and include cold meats, veal, pork chops, cheese, wurst (sausage), breads, dumplings served with meat and lots of gravy, *Wiener schnitzel* (breaded veal cutlets), *Königsberger klops* (pork and veal with capers), *apfelstrudel*, Rhine salmon and sauerkraut. You can find a good pretzel just about anywhere. There's more fish in the north; meals tend to be heavier in the south. Some of the best, most authentic and least expensive food in Germany is in the country inns. Also try the excellent German wines and beers.

Jedes Land hat eine eigene Küche: Frankreich ist weltberühmt als die Heimat einer hervorragenden Küche — ‚la cuisine française‘ ist ein internationales Stichwort. Die U.S.A. haben uns ‚Hamburgers‘ gegeben, und englisches Roastbeef ist weit über die Grenzen Großbritanniens bekannt. Was man von einem Land hört und was man in dem Land selbst erlebt, sind aber zwei verschiedene Sachen. Man sollte also nach Deutschland reisen, um einen richtigen Eindruck vom deutschen Essen zu erhalten.

Aber Vorsicht! In Deutschland ißt man nicht überall gleich. Jede Region hat ihre eigenen Spezialitäten. Und an Deutschland grenzen so viele Länder, daß der ausländische Einfluß auch beim Essen immer sehr stark war. Deshalb kann man nur mit Vorbehalt vom ‚Deutschen Essen‘ sprechen.