

WAS ESSEN DIE DEUTSCHEN?

You just ordered cow's udder



GROUND BEEF PATTIES CAN BE CALLED FRIKADELLEN, BULETTEN, AND DEUTSCHED BEEFSTEAK.

Maybe you're in the mood for a more substantial meal. But if you order a **deutsches Beefsteak**, don't expect a juicy sirloin on your plate. That's just the name of a ground-beef patty, pan-fried like many American hamburgers. The same meat patties turn up in Bremen as **Bremer Beefsteak**, in Berlin as **Buletten**, in Bavaria as **Fleischpflanzerl**, and other places as **Frikadellen**. If you want a little horseradish as a garnish, ask for **Meerrettich** in most of Germany, but **Kren** in Bavaria, Austria, and Alsace.

How about a side dish of green beans—**grüne Bohnen** in standard German, but **Fisolen** in Austrian. Or some little Brussels sprouts—**Rosenkohl** in German, **Kohlsprotten** in Austrian. For cauliflower, ask for **Blumenkohl** in Germany, but **Karfiol** in Austria; for carrots, **Möhren** or **Möhrrüben** in Germany, **Karotten** in Austria, and **Rüebli** in Switzerland. Likewise, eggplants appear under several aliases: **Melanzani** in Austria and **Auberginen** in Germany, as well as **Eierapfel** or **Eierfrucht**. And when corn came from the New World to Europe, it was named **Mais** in Germany, **Kukuruz** in Austria, and **Türggekorb** in Switzerland.



NEW WINE AND ONION TART (ZWIEBELKUCHEN).

An autumn treat in wine regions during the grape harvest is a glass of fermenting new wine (which has at least 16 different names, depending on where you are) accompanied by a slice of onion tart—**Zwiebelkuchen** in standard German, **Swiwlwähe** in Schwabian, and **Zeewelkueche**, **Zewelküacha**, and **Zeewelwaia** in Alsatian. Another autumn tart, made with plums, also has a wide range of names: **Pflaumenkuchen** in northern Germany, **Quetschekuche** in central Germany, **Zwetschgendatschi** in Bavaria, and **Quetscheküeche**, **Quetschkächa**, and **Zwatschgawaia** in Alsace.