

WAS ESSEN DIE DEUTSCHEN?

You just ordered cow's udder

Potato pancakes are a popular dish made from those multi-monikered tubers, which are shredded and pan-fried in butter. On menus written in standard German, you'll usually find small potato pancakes listed as **Kartoffelpuffer** or sometimes **Kartoffelpfannkuchen**. But in Bavaria they're called **Reiberdatschi**, whereas in the Rhineland they're known as **Reibekuchen**, **Rivekooche**, or **Riwkooche**. The people of Münster munch on **Reiberplätzchen**, but the East Prussians call the same dish **Kartoffelflinsen**. And in some other places they're named **Grumbeerpannekuche**. When those shredded potatoes are made into one big shaggy pancake the size of the pan, they become the classic **Rösti** (or **Röshti**) of Switzerland. But if you're in the middle-Rhine region of Germany around Koblenz, a similar dish is called **Döbbekeche**, while the Westphalians know them as **Lappenpickert**. Go figure.

Small potato pancakes are often served with a side dish of applesauce (**Apfelmus**, **Apfelbrei**) or a schmear of thick plum jam (**Pflaumenmus** in German, **Powidl** in Austrian). But sometimes they're dressed up with a dollop of sour cream—**Sauersahne** or **Sauerrahm** in standard German, but **Schmand** or **Schmant** in Germany's former eastern regions of Silesia and East Prussia.

If you're at a fancy reception where French Champagne or German Sekt is being served, the accompany canapés might include miniature potato pancakes with a spoonful of expensive **Kaviar** (sturgeon roe) on top. But if you're in eastern Germany and are served **Pommerscher Kaviar** (Pomeranian caviar), you'll just be eating a slice of toasted brown bread spread with rendered goose fat mixed with chopped onion, marjoram, thyme, and salt. Still, I'd prefer that to **Kölscher Kaviar**, eaten in the German city of Cologne. There you'll be served an ugly-looking blood sausage slathered with **Senf** (mustard). But wait: That mustard is most likely to be called **Mostert** around Cologne, and if you're in Berlin or Germanic lands to the east, mustard might appear under the name of **Mostrich**. Both words come from "must", meaning freshly

pressed grape juice, which was sometimes mixed with ground mustard seeds to make the condiment.



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