

## WAS ESSEN DIE DEUTSCHEN?

## You just ordered cow's udder

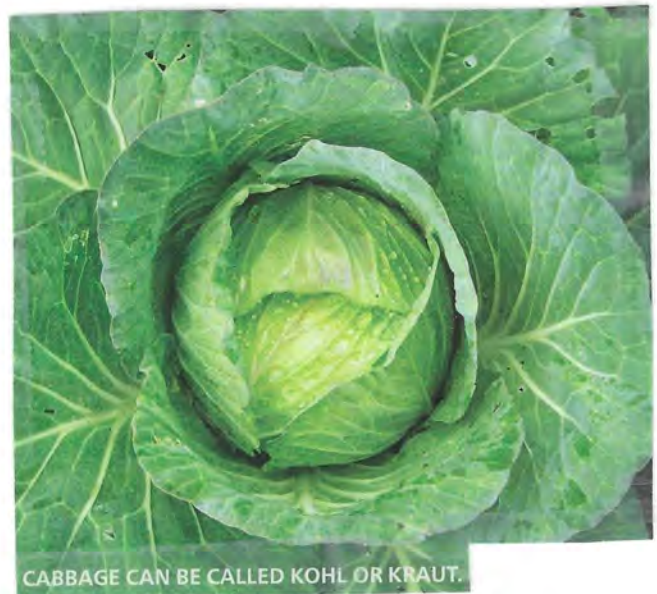
If you want butter on your bread in Switzerland, you'll have to ask for **Anke**. Another old-fashioned, but still popular, spread for bread throughout the Germanic lands is **Schmalz**, usually rendered pork fat (lard, **Schweineschmalz**) or less often, chicken fat. The cracklings, or crunchy little tidbits re-

maining when the fat is melted down, are commonly called **Grieben** (and they taste great in your **Schmalz**). But will you also recognize them as **Grammeln**, **Grebe**, **Schreiwen**, **Spirkeln**, or **Krappen**? And if you want sliced tomatoes on your sandwich, you should ask for **Tomaten** in Germany, but **Paradeiser** in Austria.



RYE BREAD SPREAD WITH GRIEBENSCHMALZ, RENDERED PORK FAT WITH CRACKLINGS.

Cabbage is a hardy vegetable eaten in many ways throughout the Germanic lands. Known generically as **Kohl** or **Kraut**, it's also called **Krüt** in Alsace and **Chabis** or **Chrut** in Switzerland. Red cabbage is **Rotkohl** or **Rotkraut** in northern Germany, but **Blaukraut** in the south. When fermented into **Sauerkraut**, the name slightly morphs into **Suurchut** in Swiss-German and **Sürkrüt** or **Sürkrütt** in Alsatian, but changes into **Kumst** in East Prussia. Whatever official language or local dialect you speak, however, don't confuse any of this with **Apfelkraut**—not cabbage cooked with apples, but instead a kind of sweet syrup or fruit spread found in the Rhine region near the Dutch border.



CABBAGE CAN BE CALLED KOHL OR KRAUT.