

WAS ESSEN DIE DEUTSCHEN?

You just ordered cow's udder

Mushroom monikers include **Pilze** as the general term for those fungi in standard German, but they're also known collectively as **Schwammerl** in South Germany and Austria and as **Schwümm** in Switzerland. Chanterelle mushrooms are called **Pfifferlinge** in most of Germany, but also **Reherl** in Bavaria and Austria, **Gelberle** in Franconia, **Eierschwammerl** in Austria, **Eierschwämmli** in Switzerland, and **Gelbörchen** in former East Prussia.

In the autumn during peak mushroom season, a popular dish is stewed or sautéed mushrooms, sometimes seasoned with garlic—**Knoblauch** in standard German, **Chnoblil** in Swiss—and often served with potato or bread dumplings.



PILZE, SCHWAMMERL, AND SCHWUEMM ARE ALL GENERAL NAMES FOR MUSHROOMS.



CHANTERELLE MUSHROOMS HAVE A VARIETY OF NAMES IN DIFFERENT GERMAN-SPEAKING REGIONS.

Dessert dumplings are especially popular in Austria and southern Germany. Some of them contain a whole fruit in the center, such as a pitted plum (**Zwetschge** in Austria and Bavaria, **Pflaume** more generally in Germany), or an apricot (**Marille** in Austria and Bavaria, **Aprikose** in most of Germany). Before serving, those dumplings are garnished with bread crumbs sautéed in butter and dusted with confectioners' sugar (**Staubzucker** in Austria, but **Puderzucker** in Germany).

Although kitchens in Germany and the neighboring countries turn out dozens of different dumplings, each with its own specific name, the general term for dumplings is **Klöße** in northern Germany and **Knödel** in the south. Regional terms include **Kliessla** and **Klias** in Silesia, **Knepfl** and **Knell** in Alsace, **Pflute** in Switzerland, and **Klotz**, **Knepp**, and **Klump** elsewhere, too.



DUMPLINGS ARE KLÖSSE IN NORTH GERMANY AND KNOEDEL IN THE SOUTH, BUT THEY HAVE MANY OTHER SPECIFIC NAMES, TOO.