

WAS ESSEN DIE DEUTSCHEN?

You just ordered cow's udder

And then there's **Quark**, that soft, fresh, white cheese that Germans consume more than any other kind of cheese. **Quark** is an important ingredient in many dishes, savory and sweet, including favorite German desserts such as **Käsekuchen** (cheesecake). But if you're reading Bavarian and Austrian recipes, you'll find **Topfen** (pot cheese) or occasionally **Siebkäse** (sieve cheese) used as a synonym for

Quark. East Prussian recipes even use the clunky-sounding word **Glumse** for this fresh white cheese.

You can also get lost in the forest of Germanic terms for all-spice, another ingredient in many German, Austrian, Swiss, and Alsatian dishes. It's called **Nelkenpfeffer** in Germany, but also **Piment** (nothing to do with pimientos). Austrians say **Piment**, too, as well as **Neugewürz**. And in northern Germanic regions, the same spice is known as **Gegwüzkörner**. No wonder even native speakers can be confused when visiting other parts of Germanic Europe or when reading recipes in regional cookbooks.

Now that you've eaten your way through all those regional meals, how about a nice slice of cake for dessert? If you're in Alsace, ask for **Kugelhopf** (or **Kougelhoppf**), the traditional raisin-studded, yeast-raised cake baked in a fluted, tall-sided, tube pan. If you're in Germany and Austria, though, you'll have a choice among several types of **Gugelhupf** (or **Gugelhupf**). Some of those are leavened with yeast (**Hefe** in Germany, **Germ** in Austria), or with beaten egg whites (**Eiweiss**/German, **Eiklar**/Austrian); others merely use baking powder (**Backpulver**). In Austria you're also likely to see these cakes called **Topfkuchen**, **Rührkuchen**, and **Napfkuchen**. That last name shows up in Germany, too, along with **Bundkuchen**, **Aschkuchen**, and **Rodonkuchen**. Whatever they're called, these relatively simple cakes are very popular both in pastry shops and in home kitchens.



KUGELHOPF IS A TRADITIONAL CAKE IN ALSACE BUT NAMED GUGELHUPF IN REGIONS FARTHER EAST.

Finally, if you'd like a dollop of whipped cream on your cake, or maybe floating on your cup of coffee, ask for **Schlagsahne** in Germany, but **Schlagobers**, or just **Obers**, in Austria. But if you're in Switzerland and just want some cream to pour into your coffee, ask for **Nidel**, **Nidle**, **Nytlä**, or **Rahm**. And in Alsatian dialect, you'll hear the same liquid called **Roim**.

In conclusion, I'll now wish you **Guten Appetit!** (in standard German). **Laat jo dat lecker smecken!** (in Lower Saxon dialect). **En Guete!** (in Swiss-German). And **e Güeter!** (in Alsatian).