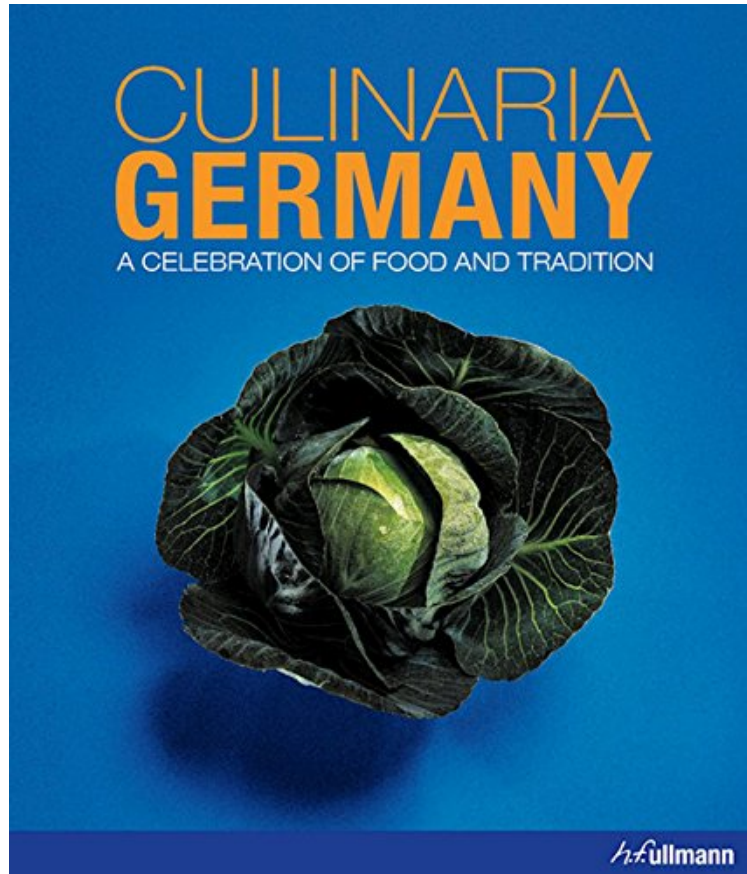


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## Culinaria Germany: A Celebration of Food and Tradition

*Christine Metzger*

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#321618 in Books 2015-08-15 Original language: English PDF # 1 10.00 x 1.00 x 8.50l, 3.10 #File Name: 3848008211380 pages | File size: 52.Mb

**Christine Metzger : Culinaria Germany: A Celebration of Food and Tradition** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Culinaria Germany: A Celebration of Food and Tradition:

1 of 1 people found the following review helpful. A Gorgeous Book for Travelers and for Cooks By James Ellsworth 'Culinaria Germany' is full of wonderful photographs of Germany, its meats, vegetables, fruits, fish, and the foods that are traditionally made from them. There are fine photos of people, places, beer, wine, countryside...well, it is almost a breath-taking read. Specialties are organized into sections by Region, beginning with Thuringia and working around and south to Bavaria. No part of the country is left out. At 460 pages with Appendices, the book is not small but neither can it be encyclopedic. Recipes abound and they are clearly written, with weights and measures given in pounds and ounces and in Tablespoons and teaspoons so the book is just fine for American cooks. Some metric equivalents are provided if you want to cook that way. Few recipes call for hard-to-find ingredients. Within each region, recipes are interspersed with essays on featured products and ingredients. We are traveling in Germany for a month next year and I now feel that I know a lot about regional food and about food traditions. I know what I will look for on a menu! With Bavaria, comes an essay on beer making and another essay on Oktoberfest and still another essay

(with mouth-watering pictures) on local sausages and sausage types. The section on Berlin includes information on the importance of ethnic foods from Turkey, Greece and Italy along with the presentation of traditional food items such as 'Pork Knuckle with Sauerkraut' or 'Veal Scallops' with a fried egg on top, accompanied, perhaps, by sliced pickles and oven roasted potatoes (as shown in a photograph). The section on Schleswig-Holstein is the place to look for a comprehensive selection of fresh fish and shellfish as well as for treatment of dairy products and of lamb dishes. There is an essay on pubs and bars and another on food conditions for 'working class' residents of the city between 1860 and 1929. 'Pea Soup with Bacon' is a dish typical to the working class diet as is 'Berlin Potato Soup'. Fish recipes include 'Fried Pike Perch with Brown Butter,' 'Baked Polish Karp' and 'Stewed Eel.' Look to the section on the Saarland for a cornucopia of recipes for fruit tarts and for roasted or braised goat meat. Every section of the book features its own region's baked specialties: the section on Hesse features recipes for Christmas cookies and a recipe plus instructions for making a 'Gingerbread House.' The book is 10-1/4 inches tall by 9 inches wide and it comes with a very sturdy, flexible cover with a strong tape binding that opens easily and should last for years. That will be a good thing for lovers of Germany and its traditional foods.

0 of 0 people found the following review helpful. The photos gives you good visual view of what the writer try to present ...By Anderson  
A bit of my background: I was educated as a geographer. I already have a few other countries (i.e. France, Spain, and Italy) from this series. This series, include this one, provides description of dish, desert, beverages, and interesting culture by regions of the country. The photos gives you good visual view of what the writer try to present to you (i.e. how food is linked to topography, history and culture). Such way of presenation differentiates this series from others that are pure collection of recipes. I read this book (as well as this series) alongside with history/geography books I have regarding Europe, which was a fascinating experience.  
1 of 1 people found the following review helpful. Couldn't agree more  
By Doris F. Russ  
I decided to try this book because the "Culinaria France" is such a wonderful book. I teach German at a small private college that has a strong German-American history. My students are always interested in food and, although I lived in Germany for several years, I don't claim expertise on the whole country's cuisine. This book gives me plenty of up-to-date information on foods, food history, regional food differences, and just lots of fascinating facts. It is not a cookbook, but the recipes that are offered as examples of typical regional cuisine are "the real thing," and not easily found in the English-written German cookbooks I've owned and looked through. I'm thrilled with the book.

From matjes herrings served with green beans to a Rhineland-style sauerbraten (literally, "sour roast") or maultaschen, the Swabian answer to ravioli: in its 380 compact pages Culinaria Germany presents all of the most popular recipes gleaned from every corner of the country. Detailed and thoroughly illustrated reports show the food in the making, inviting readers to cook their way through each of Germany's sixteen regions. The book also provides in-depth background information on traditional specialities, their ingredients and preparation. This volume opens up a whole world of cooking that is sure to enrich your own cooking repertoire.

About the Author  
Christine Metzger has worked as a freelance journalist for daily newspapers, magazines, and radio, and has authored numerous books.