

## Aspects of Franconia November 2019

As Christmas is rapidly approaching, I thought you might like a quiz on Franconian culinary specialties, many of which are particularly enjoyed at Christmastide. In each case a German word is missing, so test yourself or your friends...

- 1) The popularity of Franconian.....can be traced back to the 13th century. While popular all over Germany, the ones sold in Nuremberg stand out because of their unique taste. These delights are made of flour, ginger, cloves, cinnamon and nuts.
- 2) ..... is a hearty traditional dish that pork-lovers can't get enough of. In Nuremberg, it is prepared using pig's shoulder, in salt, pepper and cumin, adding a generous amount of beer and vegetables, and baking for a few hours till the meat is soft and almost separated from the bone.
- 3) A ..... is not allowed to be over 9 centimetres (3.5 inches) long or more than 25 grams (.9 ounces) in weight. They are often sold in threes in a bread roll.
- 4) ..... is a rather unique creation, and a very popular item at fast food stalls, supermarkets and Christmas markets in Franconia and parts of Austria. It is prepared by grinding together corned beef, pork and bacon, and baking the fine mixture till it attains the look of a loaf of bread with a crispy brown crust.
- 5) The fishponds were created because clergy weren't allowed to eat meat on many days of the year (think of Lent). Today, the season for fresh ..... is limited to the months that have an "R" in their name, namely from September to April.
- 6) ..... makes a popular sauce in Franconia and goes well with beef. Remember our trip to Baiersdorf to visit the Schamel museum!
- 7) .....is a ripe Camembert prepared with butter, paprika, onions and a little Franconian wine.
- 8) ..... are prepared in a dish of onions, vinegar, white wine and spices (bay leaves, pepper, clove and juniper berries). The raw Bratwürste are simmered on a low heat. During this process they become a pale blue that gives the dish its name.
- 9) ..... is a terrine or meat jelly made from the head of a calf or pig, or sometimes a sheep or cow, and set in aspic.
- 10) ..... is a fruit bread of nuts, spices, and dried or candied fruit, coated with powdered sugar or icing sugar. It is a traditional German bread eaten during the Christmas season.

See page? for the answers.

*Answers to the quiz on page?*

1: *Lebkuchen*

6: *Meerrettich/Kren*

2: *Schäuferle*

7: *Obatzda*

3: *Nürnberger Bratwurst*

8: *Blaue Zipfel*

4: *Leberkäs*

9: *Pressack*

5: *Karpfen*

10: *Stollen*