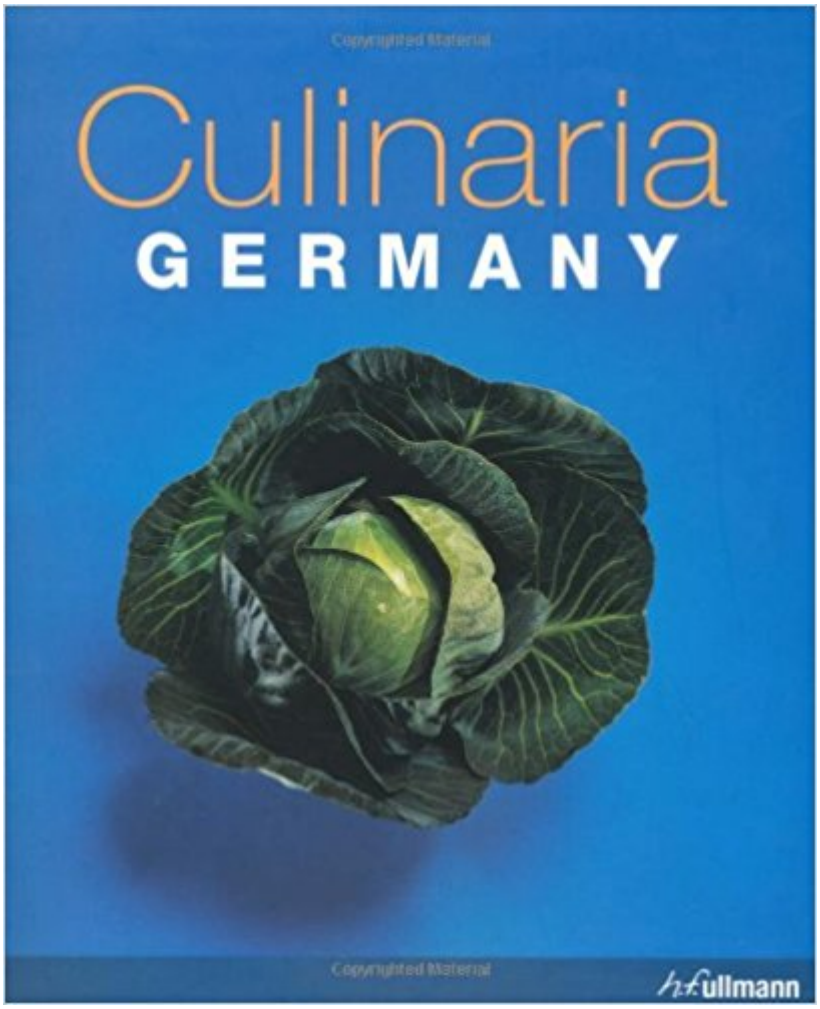
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Culinaria Germany



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Synopsis

Whether freshly caught Matjes from the North, Rheinischer Sauerbraten, or original Swabian Maultaschen--wonderfully and in part newly photographed, this book's authentic recipes, covering the full range of regional and national specialties, and its wealth of background information, can stir the heart of even the most culinary-spoiled reader.

Book Information

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Customer Reviews

Christine Metzger, born in 1953, studied education, history, ethnology and German literature before working for two major publishers in Munich and Cologne. As a freelance journalist she has written for newspapers and magazines and has worked in radio. She has also published a number of books, mostly on travelling. Ruprecht Stempell, born in 1965, started his career as a self-taught assistant to a fashion photographer. He has contributed to the Organic & Wholefoods, Hungary and Caribbean volumes of the Culinaria series. Christoph Buschel, born in 1959, studied photography and has worked in various aspects of media for several years. Since 1993, he has been a freelance photographer. Sasa Fuis, born in 1961, studied photography and has been a freelance photographer since 1987. --This text refers to an out of print or unavailable edition of this title.

'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, begining 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 Octoberfest 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.

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.

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.

Good book

this is a really impressive book.. it goes into full detail of the areas and backgrounds of each dish.. i’m a great admirer of all the books in the culinaria series, for after you’ve looked through the book, afterwards you have a greater sense of respect for the culture that you happen to be reading about.. how many books can you say about that?? I had also bought ’spoonfuls of germany’ but this book by far is the superior 1. ’spoonfuls of germany’ virtually has no pictures / illustrations and it’s left up to me to guess what the dish is supposed to look like. the only downside to this book i think is that there are no mention of ’servings’ for each dish, so i have no idea if the ingredients are meant to serve 1 or 5.. and because it’s so chockful of information, the book is quite big (almost 500 pgs!!) and the text is quite small, and maybe slightly inconvenient in the kitchen.Otherwise this is a great book. part geography book, part cookbook, this is a great addition to any kitchen.

I can not say anymore than the other reviewers have, so I will make it short. Stunning history of the foods of Germany and gorgeous pictures of the culture and country. There is a photo for every dish in here! Nice. But the print.... Tiny... I mean almost microscopic tiny. You need lots of light to read the words and some patience. It is a five star book, but the PRINT IS SO SMALL. Still, a journey that one will never forget.

A delightful compendium of Germanic culture and history related through regional foods and recipes. Beautiful photos. I am a genealogist and I purchased the book to explore my German ancestry.

This is the most comprehensive guide to German cuisine ever published. It’s easy to read and the recipe organization is almost conversational in its accessibility. My family loved flipping through the book to discover new dishes and places to see the next time we’re in that part of the woods. I would

recommend this book to anyone planning a trip to Germany.

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