

Name: _____

Period: _____

Germany Study Sheet

Pages 521-528

1. True or False: Germany's climate is generally very harsh; with cold snowy winters and hot humid summers.

2. After WWII, what was the difference between East Germany and West Germany?

Split in the country

East had a communist government

West has a democratic government

3. What happened in 1989 that had a major impact on Germany as a whole?

The wall (Berlin Wall) came down and two countries were reunited under a single democratic government

4. Name the major agricultural products from each region of Germany.

A. Northern lowlands –potatoes, sugar beets, rye, oats, barley, and some cattle

B. Southern highlands – cattle, wheat, and dairy products

C. West and Southwest region –grapes and other fruits

D. Center of Germany (Bavaria) – hops- brewing industry

5. What is Germany's national dish?

Braten (roast) - meat foundation of German cuisine

6. True or False: Pork is the most popular of all meats in Germany.

7. What is *Kasseler rippenspeer*?-Whole smoked pork loin- roasted, served with sauerkraut, apples, or chestnuts, peas, white beans, mushrooms and brown potatoes

..... *sauerbraten*? - sweet and sour marinated beef roast

..... *schnitzel*?- breaded, sautéed veal cutlet

8. Describe the following German sausages.

- A. *Braunschweiger* – type of liver sausage
- B. *Frankfurt* – hot dog- originated in Frankfurt, Germany
- C. *Blutwurst* – blood sausage
- D. *Bratwurst* – fresh-ground seasoned pork usually cooked by grilling
- E. *Knockwurst* – smoked, pre cooked sausage that contains beef and ham
- F. *Schinkenwurst* – ready to eat pork sausage that contains pieces of ham

9. Which fruits accompany the following types of meat?

Pork – apples, prunes, raisin, and apricots

Game – tart fruits like currants, preiselbeeren (small cranberry like fruit)

10. Describe the following potato dishes.

- A. *salzkartoffeln* – potatoes cooked in salted water, drained and steamed dry
- B. *Kartofflensalat* – hot or cold potato salad- vinegar dressing and bits of cooked bacon
- C. *Kartoffelpuffer* – potato pancakes- served with mixed stewed fruit and applesauce
- D. *Kartoffelklösse* – potato dumplings

11. What is *sauerkraut*?

Fermented or pickle cabbage

12. What is *Spätzle*?

Small dumplings made from wheat flour- fillings liver and cheese

13. Breads that are baked into fanciful shapes are called ____gebildbrote__.

14. Describe the following German baked goods.

- A. *schnecken* – snail shaped, streusel-topped coffee cakes
- B. *apfelkuchen* – apple cake

C. *stollen* – rich yeast bread filled with almonds, raisins, and candied fruits- served at Christmas time

D. *lebkuchen* – honey spice cake

E. *torten*- layers of cake separated by sweet fillings

F. *schwarzwälder Kirschtorte* – Black Forest cherry cake- 3 layers of chocolate sponge cake – cake moistened with Kirschwasser (cherry brandy)- spread kirsch-flavored whipped cream and cherries between layers- topped with cherries, chocolate curls and whipped cream

G. *strudel* – paper thin pastry filled with plums, apples, cherries or poppy seeds

15. What is one of Germany's oldest customs?

Beer drinking

16. Fill in the chart below regarding German meals.

Name of the meal	English translation	When eaten	Typical foods eaten at that meal
Fruhstuck	Breakfast		Eggs with dark bread and crisp rolls Butter & jam on bread with coffee & milk N Germany- hams, sausage cheese with eggs
Zweites fruhstuck	Second Breakfast	Mid morning	Thick sandwiches of sausage & cheese Other- snack of beer and sausage Other- pastries or cheese sandwiches
Mittagassen	Main meal of day	Noon	Soup, eintopf (popular stew made with left overs), dumpling and a simple dessert
Kaffee	Sociable snack	Late afternoon	Small sandwiches, cakes and rich pastries
Abendroft	Light supper	Early evening	Buttered breads served with cold meats, sausages, and cheeses If cannot eat main meal at noon then this is main meal- appetizer, sop, main dish, vegetable, bread and dessert.