



SAVOURY GERMAN SAUSAGE & OKTOBERFEST MAGIC

A look overseas at the Godfather of all Sausage Fests

Article by: *B.Tiffany Thornton*

If anyone knows a thing or two about sausage, it's the Germans, creators of the "wiener," known around the world as the iconic "hot dog." Germany boasts roughly 1500 fifteen hundred varieties of sausage — not a small culinary feat by any means. As my Condor flight touches down on the tarmac of the airline's hub of Frankfurt, and I can still taste hints of the lovely Riesling offered on board. The vibe at the airport is buzzing; it's a busy time in Germany, with Oktoberfest running from September 19th to - October 4th. It's one of the largest festivals in the world, where over six million litres of frothy beer are consumed and, paired with sausage, giant pretzels and other yummy goodness.

When in Frankfurt, it's almost mandatory to indulge in the famous "Frankfurter", a long, thin smoked sausage made of pork commonly served with bread, mustard and horseradish. One of the best places to go for a fresh frankfurter is the Konstablerwache market, located in the city centre (Thursdays and Saturdays only). Make sure to pair it with a glass of one of Germany's specialties, Apple Wine, or "Apfelwein", as it's

locally known.

Sausage was introduced as a way of preserving meat centuries ago. Some of the best sausage makers around the world were located in colder climate countries like Germany. The technique made for no waste of meat scraps, and was an essential part of survival during the dreary winter months. The word "wurst," which means "sausage," is seen everywhere throughout Germany—at restaurants, outdoor markets and festivals. From the Bratwürsts to the Knackwürsts, each region has its specialty and distinctively flavoured fare.

It came as no surprise to discover that in 2007, a German historian unearthed the oldest bratwurst recipe on record in the state of Thuringia. It dated back almost six hundred 600 years and detailed how "pure and unspoilt" the meat must be, or you would be fined a day's wages. That standard still seems to ring true as I sit outside in one of Munich's oldest restaurants ordering the traditionally favoured Bavarian Weisswurst (white sausage), which is generally made of veal and pork. This deliciousness is served in a bowl of hot water along side a warm



pretzel and sweet Bavarian mustard. Traditionally, the ends of the Weisswurst are cut off and the meat is sucked out.

The historic streets of Munich are filled with laughter as men and women clad in lederhosen and colourful dirndl dresses head towards the large Oktoberfest beer tents. The action is infectious, and the fourteen large Oktoberfest tents are packed to the hilt. Each tent is individually named, like the famous "Hackerbrau-Festhalle," which has room for 9,300 guests. Inside, people from all over stomp their feet atop tables and singing American oldies. A mix of spit-roasted chicken and sausage smells permeates the air. I take a swig from my massive stein and join in the festivities, loving every minute of it. ■

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2:00pm – Lilian Piercey Concert Hall

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Sunday, 25 October

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Sunday, 22 November (EVENING)

7:00pm – Lilian Piercey Concert Hall

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