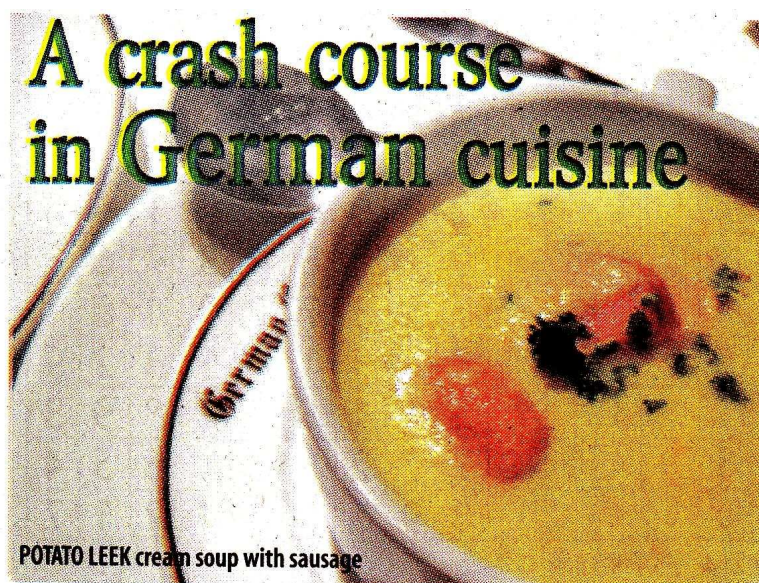


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THE GERMAN CLUB hosted a lunch last week to hail the upcoming annual celebration of the friendship between the Germany and the Philippines.

The German-Philippine Chamber of Commerce and Industry, Inc. (GPCCI) will host the fourth "Mabuhay Germany," on Oct. 7 to 9, at Bonifacio High Street, The Fort, in Taguig. The event will feature exhibitions of German products, services, culture, and lifestyle. The complete schedule can be found on its Facebook page, www.facebook.com/GPCCI.org.

Aside from beer, Germany has always been synonymous with sausages, so it was only natural that they were served during the lunch as appetizers. A variety of sausages — Hungarian, Frankfurter, Bratwurst, and Vienna — were served on a large platter with mashed potato and sauerkraut.

Dioniso Caampued, executive chef of the German Club, explained that certain sausages are only for boiling and some only for grilling, noting that those served that day were boiled.

Other appetizers served were herring salad, potato salad, and potato leek soup (which, not surprisingly, contained sausages).

Pork Zurich was the main course, which, according to Carmina Barcelon, press and cultural officer of the German Embassy, can be found all over Germany, "just seasoned differently depending on the region." Similar to the local sizzling pork tenderloin, the dish was graciously topped with shiitake mushrooms and sat in a pool of gravy, with spätzle and red cabbage on the side.

Mr. Caampued described German cuisine as sour and heavy on the cream and gravy. "It's easier to cook because the ingredients are already marinated," he said in the vernacular. "Marinating is popular because back then, it was necessary to preserve food for the winter season."

A best-seller in the restaurant is the fried pig knuckle which is similar to crispy *pata*. The difference between the two is that the first uses marinated meat while the latter, fresh.

Sylvia Beck, marketing and events executive of GPCCI, noted that unlike many Filipino dishes, German main courses are not usually sweetish. "It's more salt, more pepper and more sour taste." — **CERS**