

Oktoberfest

FEATURED ITEMS



STRUDEL

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SAUSAGE

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SAUERKRAUT

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PRETZEL

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BONELESS PORK LOIN

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14 GERMAN PHRASES TO LEARN FOR Oktoberfest

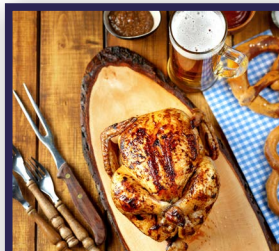
1. Prost! = Cheers!
2. Bitte = Please; You're welcome
3. Danke = Thank you
4. Entschuldigung = Excuse me
5. Sorry = Sorry
6. Wie kommt man zur [Wiesn / Toilette / Kasse]? = How do you get to the [festival grounds / bathroom / check out]?
7. Ist dieser Platz frei? = Is this seat free?
8. Wie viel kostet das? = How much does this cost?
9. Sprechen Sie Englisch? = Do you speak English?
10. Noch ein Bier, bitte! = Another beer, please!
11. Oans, zwoa, drei, g'suffa! = One, two, three... drink!
12. O'zapft is! = It's tapped!
13. Wie heißt du? Ich heiße... = What's your name? My name is...
14. Woher kommst du? = Where are you from?

* Source: mybucketlistevents.com/german-phrases-oktoberfest/



MUSTARD

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CHICKEN WOGS

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CABBAGE

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BRATS

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Oktoberfest FUN FACTS

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Oktoberfest, the world's largest beer festival, is held annually in Munich, Germany. The 16-day party attracts over 6 million people every year who consume 1.5 million gallons of beer, 200,000 pairs of pork sausage, and 480,000 spit-roasted chickens during the two-week extravaganza. While the event reinforces stereotypical images of beer-loving, meat-loving Germans dressed in dirndls and lederhosen, visitors to the annual event come from all over the world. Oktoberfest is in fact one of Munich's largest and most profitable tourist attractions. It brings over 450 million euros to the city's coffers each year. The folk festival has given its name to similar festivals worldwide that are at least in part modeled after the original Bavarian Oktoberfest. The largest Oktoberfest held outside of Germany takes place each year in the twin cities of Kitchener-Waterloo in Canada, where a large ethnic German population resides. The largest such event in the United States is Oktoberfest-Zinzinnati in Ohio, which boasts half a million visitors each year. The Oktoberfest tradition started in 1810 to celebrate the October 12th marriage of Bavarian Crown Prince Ludwig to the Saxon-Hildburghausen Princess Therese. The citizens of Munich were invited to join in the festivities which were held over

five days on the fields in front of the city gates. The main event of the original Oktoberfest was a horse race.

Anniversary celebrations were held annually thereafter that eventually became larger and more elaborate. An agricultural show was added during the second year. In 1818, a carousel and two swings were set up for the revelers. Such amusements were few in the first decades of the festival, but party-goers were amply entertained by the tree climbing competitions, wheel barrow and sack races, mush eating contests, barrel rolling races, and goose chases. By 1870s, mechanical rides were an expanding feature of the festival and in 1908, the festival boasted Germany's first roller coaster. When the city began allowing beer on the fairgrounds, makeshift beer stands began cropping up, and their number increased steadily until they were eventually replaced by beer halls in 1896. The beer halls, like the beer tents of today, were sponsored by the local breweries.

* Source: vistawide.com/german/oktoberfest/oktoberfest.htm

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Oktoberfest Food

HENDL

Visitors consume large quantities of food, most of which consists of traditional hearty fare. Readily available all over the fairgrounds are Hendl, whole chickens grilled on a spit and typically sold in halves. Variations are the spit-roasted duck or goose. Roasted meats, especially pork, and potato dumplings are served up with the traditional red cabbage and apple dish (Blaukohl). Local specialties such as roasted ox tails, grilled pork knuckles, or Bavarian Weißwürste (steamed white veal sausages served with sweet mustard), sauerkraut, and a pretzel or bread roll are found on just about every menu. Visitors hankering for some seafood might try the charcoal-fired fish-on-a-stick (Steckerlfisch).

Smaller appetites are satisfied by potato salad or potato soup, and even vegetarians won't go hungry, feasting on massive warm, soft pretzels, cheese plates with bread, or one of the many meatless dishes served up in each of the tents. Typical dessert dishes include Dampfnudel, a steamed honey-dumpling served with vanilla sauce, apple strudel, and Kaiserschmarrn, a sugared pancake with raisins.

Concessions peddling a variety of sweet snacks are also scattered across the landscape. From pan-roasted, sugar-glazed almonds (gebrannte Mandeln) to cotton candy (Zuckerwatte), from glazed fruits to ice cream, Munich's Oktoberfest has something to satisfy every sweet tooth. The decorated gingerbread hearts with slogans and phrases iced onto them might be more of a feast for the eyes than the stomach.

* [Source: foodsoftheworld.activeboards.net/12-october-1810-200-years-of-oktoberfest_topic875.html](https://foodsoftheworld.activeboards.net/12-october-1810-200-years-of-oktoberfest_topic875.html)



FEATURED RECIPES



SCHWEINEBRATEN PORK ROAST

INGREDIENTS:

- 1 whole boneless pork loin (6-9lbs each)
- ½ cup Dijon mustard
- ½ teaspoon ground caraway seed
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon celery powder
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon paprika
- ¼ cup olive oil
- 4 onions, un-skinned and quartered
- 4 carrots, diced
- ½ cup diced leeks
- 3 cups vegetable broth

INSTRUCTIONS

1. Remove pork loin from packaging and pat dry
2. Mix all ingredients together and rub onto the pork loin, except for carrots, leeks, onions, and vegetable broth
3. Heat oil in your roasting pan on top of stove and use to brown your carrots and leeks
4. Push vegetables aside and brown the pork loin in the pan as well
5. Add onions, including the skins (very important! The skins will give the gravy a good color!)
6. Add the vegetable broth
7. Cover the pan, roast in oven at 350 degrees for about 1.5 hours
8. Uncover, stir onions and veggies.
9. Turn roast over and cook an additional 1 hour
10. Transfer the meat to a plate to rest
11. Use a hand mixer to break down the solids (veggies) in the liquid, enhancing the thickness.
12. Slice roast as desired (1/2 inch thick slices) and pour gravy over pork before serving

INGREDIENTS:

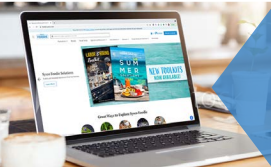
- Pork loin (boneless) or pork tenderloin
- Salt and black pepper
- All-purpose flour
- Eggs
- Plain breadcrumbs
- Oil for frying (commercial fryer or pan)

INSTRUCTIONS

1. Cut pork loin or tenderloin into desired portion sizes
2. Place the pork cuts between two sheets of plastic wrap and pound with a meat tenderizer until about ¼ inch thick
3. Crack and whip eggs in a bowl, place flour in a separate bowl and bread crumbs in another separate bowl
4. Dip the pork cuts into the flour first, then the egg wash, then the bread crumbs, making sure to coat both sides. Shake off any excess bread crumbs
5. Ensure cooking oil is hot (325-350 degrees)
6. If frying in a commercial fryer, place chop in fryer for about 5-6 minutes. If pan frying, fry for about 2-3 minutes on each side. The pork should be a deep golden brown. When done, place pork on a plate lined with paper towels.
7. Serve garnished with sliced lemons and parsley. Serve with spaetzle, German potato salad, or even French fries.



GERMAN SCHNITZEL



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