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| Language | English |
| Topic | Text: The first sip of beer |
| Learners - Level | From B1 |

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| <p>The first sip of beer Excerpt of “The Small Pleasures of Life” (Philippe Delerm) Beer Tradition in Bavaria</p> |
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| <p>Aims and objectives of the activity</p> <p>To read and understand the text and the further information about beer tradition in Bavaria To practice reading, writing and reporting about a definite topic. To encourage learners to use their creativity. To learn more about culture and traditions in Bavaria.</p> |
| <p>Text: The first sip of beer (Excerpt of “The small pleasures of life” written by Philippe Delerm)</p> <p>The only one that counts. Everything that follows is bland by comparison, a tepid coating of your tongue. The harder you swallow, the more meaningless the excess. Perhaps, within the tragedy of the final sip, you can begin to recapture...</p> <p>The first gulp! Its journey is already well advanced by the time it reaches your throat.</p> <p>With a frothy trail of foaming gold around your lips, bitter happiness slowly permeates your palate. It seems to last a small eternity, that first sip. You drink without hesitation, gulled by your own instinct. The ritual is familiar enough: the right quantity to ensure a perfect prelude; the instant rush of well-being, punctuated by a contented sigh, a smack of the lips, or silence; the giddy sensation of pleasure teetering on the brink of infinity... And yet you know that the best is already over.</p> <p>You put your glass down on the beer mat and push both slightly away. Time to relish the colour – ersatz honey, cold sun. If only you were patient and wise enough to grasp the miracle behind this disappearing act. You notice with satisfaction that the brewer’s name on the side of the glass correspond with the beer you ordered. But whatever the relation of the vessel, to its contents, nothing can bridge the gap between them, or conjure liquid out of thin air.</p> <p>What wouldn’t you give to capture and encode the secret of pure gold? Instead, you sit at your sun-splashed white table, like a frustrated alchemist intent on keeping up appearances – each mouthful is a falling away from pleasure. Happiness has a bitter taste when you have to drink in order to forget the first sip.</p> |

Procedure:

- Warm up: Learners read the text and eventually translate it
- They answer the following questions:
 - a) What do people drink more in your country: beer or wine? Or other drinks?
 - b) What do you know about the beer tradition in Germany? And especially in Bavaria?
Write curt replies on pin cards and pin them on a board.
 - c) In pair read the different information given in the following texts. (1 text per pair)
 - d) Collect first reactions on cards or in a mind map. What is new for you? What didn't you know?
 - e) Does the information fit to your own picture of Germany? What role has drinking beer in the German society? Discuss in pair and takes some notes. Then discuss altogether.
 - f) Write a short resume of the topic of one of the texts.
 - g) Read it to the class.

„Purity Law“ of Bavarian Beer
the oldest prescription for food of the world
(„Reinheitsgebot“)

History tells that Albrecht IV, Duke of Bavaria, enacted this law on 30th November 1487 and ordered - at first only for Munich, later on for Southern Bavaria - that only three ingredients have to be used for brewing beer: **water, malt of barley** and **hops**. **Yeast**, absolutely necessary for brewing, isn't mentioned in the original text, but they must have used it.

On 23th April 1516, a new prescription for the country („Landesordnung“) was brought into force by Duke Wilhem IV and Duke Ludwig X, which regulated the ingredients of beer as well as the price. This happened on a big convent in the city of Ingolstadt, where representatives of nobles, knights, trade unions and churches came together.

Reasons for the brewing prescription were numerous complaints about bad quality of beer which was at that time not only a drink, but also a nourish foodstuff. In order to secure themselves their profit, many brewers produced beer of low quality; they added for example plants with an intoxicating effect, like belladonna, wormwood or nutmeg. Therefore the sovereigns were forced to stop these actions, because the health of people could not be ensured. That's why food chemists nowadays even took the view, that the *Purity Law* was also an early law against drugs.

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Another reason was to guarantee the providing of people with food. More precious cereals than barley, like wheat or rye, should be reserved for bakers only.

2016 the *Purity Law* exists 500 years and that birthday will be celebrated in Ingolstadt and many other cities and villages. Bavarian breweries have defended the law all the years against complaints and judgments of the former EWG and later EU. 1987 Bavaria opened the market for beer products from everywhere so that you can buy a lot of different sorts of beer - produced according the *Purity Law* or not. But Bavarian breweries have committed themselves to brew their beer in the old, traditional way.

The earliest documented mention of beer by a German nobleman is the granting of a brewing license by Emperor Otto II to the church at Liege (now Belgium), awarded in 974.



Ilse



Steins and glasses

Stein history

“stein” is a shortened form of “Steinzeugkrug” which is the German word for stoneware jug or tankard.

By common usage, however, stein has come to mean any beer container with a hinged lid and a handle, regardless of the material or size.

Earliest steins 1525-1700

During the black death plague more than 25 million of Europeans were killed.

And this horrible event must have been the result of the tremendous progress for civilization but is responsible for the beginning of the beer stein, too.

The lid of the stein was originally conceived entirely as a sanitary measure.

Especially during the summers a lot of little flies invaded Central Europe. A law was passed in Germany that all food and beverage containers had to be covered. This is the reason for the hinged lid with the thumb lift. In that way all beverages could be drunk with one hand.

As a result of this regulation the beer consumption increased and the need for stein making did the same. Everybody needed his own drinking vessel. The wealthy ones asked for hard silver vessels but the most common material was porous earth ware and wood.

Then the stoneware was invented and the need for decorative ceramic was created (renaissance artists).

In 1600 a chocolate salt glaze was invented. About 1650 a manganese oxide purple glaze.



This was the beginning for the tankards on which you could find scenes of historical, biblical and allegorical scenes. Beer drinking was becoming a pleasure for the eyes, too!

1750 there were over 4000 breweries and the result was that the production of stoneware and faïence increased strongly.

1709 the invention of porcelain began but it was still too expensive; only the wealthy ones were able to buy it.

It was also in that time that the beer, “the flowing bread”, got its qualities and strength. It was definitively regarded as healthy and suitable for relaxation.

A need for different shapes of drinking vessels, in various materials and with varied subjects run parallel to the growing of quality and differences in taste. The firm Villeroy and Boch for example which was founded about 1809, found a large market for relief beakers and steins from 1836.



Later on other in the Westerwald region, moulds were used to make the steins cheaper; they became mass-products (1900).

Forty years later **regimentals** were produced.

Under Kaiser Wilhelm II military service was obligatory for men from 17 to 45 and after their active duty they became reservists. It is the reservist who orders souvenirs such as steins, pipes, beakers, cups, swords and many other items. All reservists reported to their units in October and all - graduated- with the same -class- in September. They all wanted to have a personal stein. The price was very high, for example twice or three times higher than the cost of a Mettlach stein (Villeroy & Boch) and the amount was automatically subtracted from wages. But price was not important in their class and pride in their unit was enormous and nearly all the reservists ordered their own stein. In some of the steins you can see on the inner bottom pictures of couples saying goodbye or kissing or the picture of the king.



All kind of decoration subjects are to be seen on steins, even characters like animals, funny persons, towers and a lot of funny things.

They can be made of wood, ivory, glass, pewter, silver, faience, porcelain or stoneware.

Nowadays there are many kinds of different types of beer glasses for nearly every beer. They have been created to underline the taste, the sensation to be hold in your hand and to enjoy the foaming gold around your lips.

Ute

Strong beer

Strong beer is a term for beers where the original gravity is over 16% and therefor the alcohol content is 6, 5% or higher . The original “Stammwürzgehalt” is fermented with yeast and one third of alcohol and carbon dioxide you can’t ferment. Since the sugar contained in, the wort is converted during the fermentation into alcohol, among other things, and so strong beer usually has higher alcohol content. In Europe, beer strength tends to be measured on the basis of ferment tables in the wort. The original gravity is the main influence factor for later alcohol content and nutritional value of the finish beer. In Europe, beer strength trends to be measured on the basis of the ferment tables in the wort.

History:

In Bavaria, the monasterties play a special rule in the development of the strong beer. Drinking doesn’t break the fast, said the monks and enjoyed drinks, also beer during the sparse food. From this tradition, more than 200 “Atoren” tainability indicators” which are served in Bavaria. The monks of the Order “Francis of Paula” – the short name was than “Paulaner” came 1627 from Italy to Munich and named their beer “Holy Franz-Oil” or” Sankt-Fathers-beer”. And when you speak quickly you say: “Salvator”beer. The people called it “ SALVATOR BIER”, that had nothing to do with the Lent. The beer had the recipe of the “Maibockbeer” only even more alcohol-rich (more stronger). It was brewed on the occasion of the celebration for the name and deathday of her religions founder at the 2th of April 1751 the monks were allowed to brew this rich in content beer and pour the beer in public. 1780 Elector Karl-Theodor allowed the “Paulaner” unlimed to give beer to other people (it called Bierausschank) Soon it became customary to greet the Bavarian Elector for beer tapping and hand him the first pitcher.

Also the PAULANER Monks were the inventor of the strong beer.They led the strong beer season in their monastery at the foot of Nockerberg (It`s the name of the place where the monastery was standing). For over 100 years, the strong beer sample and was conducted the subsequent “Strongbeer-time” in the rooms of the Paulaner-Keller brewery. The development of this beer is mainly due to the monastery monks who wanted to make otherwise the helf of this strong drink. Almost principle:

Liquid not break the fast

According the legend, the monks need to brew strong beer a church special permit. They brought a barrel to Rome. The POP should cost the monastery beer and then give his permission. During the transport through the Alps, the beer was so shaken vigorous and heated again under the Italian sun.

So many weeks later the beer became sour when it arrived Rom. The HOLY FATHER tried the trunk. He found it terrible. Such beer seemed hardly and not a problem for the salvation of the monks north of the Alps. He gave the desired brewing and dispensing permit.

Also today it is the important place, it only called NOCKERBERG, and everybody knows what you mean. There were other breweries that make strong-beer and the festival, but Nockerberg is the Rolls Royce under this attraction.

The other MUNICH breweris who brew strongbeer:

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| SPATENBRAUEREI /LÖWENBRÄU | Triumphator |
| AUGUSTINER brewery | Maximator |
| FORSCHUNGSBRAUEREI JAKOB | St. Jakobus |
| HACKER-PSCHORR | Animator |

You drink this beer only from the Ash Wednesday for 17 days. It`s called the 5th season of Munich. This beer-drinking is always opened with the traditional “Politicans Derbleck’’n. The most important politicians are taken for a ride. It makes fun of the politicians and say what they have done or not throughout the year. But everything in a funny way so that nobody can get angry. Every politician is flattered when talking and laughing about him.

We are glad to have such tradition and we enjoy it every year.