

# Entertaining Ideas

## Make Your Backyard A Beer Garden

(NAPSA)—For a party with a difference, try turning your backyard into an authentic German Beer Garden.

The early “Beer Gardens” developed on the grounds above cellars where beer was stored.

You may not be able to supply the century-old cellars or learn beer-making overnight, but you can offer your guests the fun and originality of a traditional beer garden by serving genuine German fare, all easily available in local delis, specialty food sections and grocery stores. A few suggestions for your shopping list:

**Food:** German soft pretzels; sweet German mustard; German sausages (such as *Weisswurst*); flavorful German ham and cheese platters served with hearty German breads; summer salads: such as cucumber or *Spargel* (white asparagus) salad and red or white cabbage coleslaw; *Käsekuchen* (German cheesecake) and genuine German cookies.

**Beverages:** Beer, of course! German beer comes in several varieties. Lighter ones, such as Lager (*Helles*), Pilsner and Wheat beer (*Weissbier*), are commonly served in the summer. Apple wine is also popular as well as non-alcoholic drinks such as apple juice (often mixed with sparkling water in Germany).

**Dress:** Go Bavarian—rent a *Dirndl* or *Lederhosen* or look in your closet for similar pieces. You can also adopt the look of the



waiters in modern-day beer gardens—an ankle-length white apron (which can be purchased at most kitchen stores).

**Setting:** Tall trees provide shade, cooling the ground as well as the beer below. Position yourself near trees or sun umbrellas for the shaded effect, set out pots of flowers for color and long tables with benches for your guests.

In Germany itself the “regulars” have their own designated glass and a regular waitress who knows them by name (and stein). There is a history, a familiarity and *Gemütlichkeit* that makes the place feel like a second home. Usually the *Biergarten* itself is also a family establishment, owned and staffed by members of the same family.

Recipes, other party ideas, and places to find imported German foods can be found on the CMA Web site, [www.germanfoods.org](http://www.germanfoods.org) or by calling (703) 739-8900.