

King Ludwig I Lays the Foundation for the World's Largest Beer Bash!

By John Rizzo

We've all heard of Oktoberfest and many of us look forward to it every year because it's a great excuse to go out and party. But how did this annual celebration get started? Well, I think I can answer that.

In 1810, King Ludwig I, of Bavaria, wanted everyone in his kingdom to celebrate his marriage to Princess Theresa of Saxonie. So he organized a horse race for all to attend; which consequently turned into the party of the century. It is reported that 40,000 townsfolk attended; consuming more than one million gallons of beer, 40,000 chickens, and 80,000 sausages.

Because of its great success, it was decided to make this an annual event.

Today, the event is held for 16 days beginning in September and ending in the first week of October; drawing nearly 6,000,000 people at the original site of the very first celebration. The horse race is no longer associated with Oktoberfest, but there is no lack of entertainment. Now, the 16 day party hosts an array of entertainment including parades, carnival rides, dancing, costumed performers, and music; all under beer breweries' sponsored tents that hold up to 5,000 people each.

The largest celebration in America is in Cincinnati, Ohio which drew almost 700,000 partiers last year.

So lets all tip our glass and salute King Ludwig I; the man responsible for the world's largest annual festival called Oktoberfest!

Potato Pancakes

Yield: 6-8

Grated Potatoes	2 cups	Parsley, Chopped	1/2 tsp.
Onion, Minced	2 TBL	Flour	2 TBL
Egg	1	Oil	3 TBL
Salt	1 tsp.	Pepper	1/4 tsp

Have all your ingredients ready before grating the potatoes. Grate the potatoes into a colander and squeeze out all the liquid. In a small mixing bowl whip the egg then add the flour, onion, salt, pepper, and parsley. Squeeze the potatoes one last time and fold them into the egg mixture.

Heat the oil in a large skillet or griddle until just under the smoking point. Portion the potato mixture into 1/4 cup portions and gently set them in the hot oil. Push them with your spatula to the desired thickness. (For crisp pancakes, keep them thin). Cook until both sides are golden brown and remove them from skillet and place them on paper towels to drain.

Serve potato pancakes plain or with sour cream, applesauce, scalloped apples, or as a side dish to your favorite meat entrée.