

Italia und Germania

Celebrating our diverse areas of study, our Sunday evening feast will feature two geographical areas well known for their love of food.



On the Table

Germany: Cucummern (Salted Cucumbers)
Vngerische Käëßsuppen (Cheese Sauce)
Harte Eyer (Hard-Boiled Eggs)
Roggenmischbrot (Rye Bread)

Italy: Torta d'Agli (Garlic Torte)
Selection of Olives
Italian Bread

First Course: *Selections from Germany*

Erbeßsuppen (Pea Soup)
Wilthu machenn eyngemacht Crautt (Pickled Cabbage)
Heidenische küchen (Heathen Cakes - Beef & Bacon)
Koken wan honer (King's Chicken Pie)
Kirschen (Cherries Stewed in Wine)
Ansbach Cookies

Second Course: *Selections from Italy*

Salad of Roots
Minestra Asciutta (Dry Soup)
Limonia (Citrus Chicken)
Brodo de Ciceri Rosci (Chickpeas)
Torta Bianca (Ginger Cheesecake)

Tea and Lemonade will be provided.

For all questions and concerns regarding ingredients and allergens, please email:

SCA.Ysabel@gmail.com, Lady Ysabel du Val