

P R E S S R E L E A S E

All about the wurst

London, June 2018. Steamed, scalded, cured or fried – in Germany’s “wurst region” Thuringia, sausage-making has, through the centuries, evolved into a genuine culinary art. Go on the wurst trail, explore the region’s festivals on the way and learn all about some special serving do’s and don’ts ...

Regional specialities

The Eichsfeld region in Thuringia’s northwest is famous for its air-dried sausage specialities. The meat, mostly pork, comes from home-reared animals and is of top, organic quality. Consumers can rest assured that there is no intensive livestock farming involved but instead traditional methods, close to nature.

Dive deep into the local “wurst culture” at the [Klausenhof](#) in the town of Bornhagen where visitors can learn all about sausage-making traditions in the Eichsfeld region and sample some delicacies. The traditional inn offers first-class home-cooking, a romantic herb garden at the foot of an old castle ruin plus an on-site wurst museum. And: your hosts speak English!

Thuringian bratwurst – the original

Every year, about 400 million “Thüringer Bratwürste”, the region’s famous fried sausages, are produced in Thuringia. Most of them, about two thirds, are actually eaten in Thuringia itself and while the average German consumes approximately 30 Bratwurst sausages per year, the average Thuringian manages 80! The original Thuringian bratwurst consists of minced pork, salt, pepper, marjoram, garlic and caraway seed. There are also local variations with pork and beef mixtures or without caraway seed. In this context, the famous Rennsteig hiking trail in the Thuringian Forest marks the so-called “bratwurst equator”, i.e. north of it, the bratwurst contains caraway seed and south of it, people insist on preparing it without. For all the calorie counters out there: 100 g have approx. kcal and the average Thuringian Bratwurst has a weight of 100 g to 150 g and a length of between 15 cm and 20 cm.

Bratwurst – do’s and don’ts

Traditionally, the Thuringian bratwurst is sold from stands in the street and best prepared on a charcoal grill. It is “sandwiched” in a bread roll and eaten with mustard. If you want to be down with the locals, never ever use ketchup with it! Finding your closest bratwurst stall is easy with the “[Bratwurst App](#)” website: Just enter the name of the town where you are, e.g., Erfurt, and it will display a map with addresses.

Go bratwurst at festivals and events

Thuringia’s town festivals and traditional events are the best places to taste the original bratwurst, along with local beers. Here are a few upcoming options:

- About an hour further south, the Rudolstadt Festival from 5 to 8 July is an international open-art festival with a focus on world music and lots of opportunities to sample culinary delights in the historical town centre
- From 25 to 26 August, Gotha (30 min west of Erfurt) is in the spotlight with its yearly Baroque Festival at Friedenstein Castle in the former residence of the Dukes of Saxe-Coburg and Gotha. Book your break [here](#).
- Last but not least, there's nothing better than enjoying a Thuringian bratwurst at Weimar's [Onion Market](#) in autumn (12 to 14 October). The traditional town festival features music, traditional onion dishes, wine – and wurst.

ENDS

Notes to the editor

General information

The Cultural Heart of Germany, www.cultural-heart-of-germany.com, is a tourism initiative of Saxony Tourism, www.visitsaxony.com, and Thuringia Tourism, www.visit-thuringia.com. The neighbouring states of Saxony and Thuringia feature a unique cultural heritage and rich musical tradition that the Cultural Heart of Germany promotes in the UK.

Travel information:

Easy access to Saxony and Thuringia: All major airlines to Berlin and [Ryanair](#) to Leipzig
New: ICE high-speed rail link cutting travel times from Munich and Nuremberg; Munich-Erfurt 2 hrs 15 min, Nuremberg-Erfurt 1 hr, Munich-Leipzig 3 hrs 15 min, Nuremberg-Leipzig 2 hrs

Facebook: www.facebook.com/CulturalHeartofGermany

Instagram: <https://www.instagram.com/culturalheartofgermany/>

Twitter: www.twitter.com/CulturalGermany

For press and image enquiries please contact:

B Connects. Barbara Geier Content Services
On behalf of Cultural Heart of Germany (Saxony & Thuringia)
barbara@bconnects.net, phone 07983 242 195