

# Zum Neinerlaa

»Mer hob'n aah Neinerlaa gekocht,  
aah Wurscht un Sauerkraut;  
mei Mutter hot sich ogeplagt,  
die alte gute Haut«

Auszug aus »'s Heilig Obnd-Lied«

Worte von Amalie von Elterlein um 1830





# About the »Neinerlaa«



In the Ore Mountains, Christmas dinner is the best of all meals of the year.

Nine foods, from which »Neinerlaa« comes, is a must. Three times three is nine, and three has always been a lucky number. The combination of the various ingredients varies from place to place and family to family and each has its own special meaning.

Meats used include goose, chicken, rabbit and Bratwurst. Dumplings, especially »green« dumplings out of raw and cooked potatoes, promise Taler, or dollars. The sauerkraut symbolizes the long hay from the fields. Celery is for fruitfulness. Some soaking such as millet or beans belong to the meal as well. Beans symbolize dimes and millet pennies. Soaking meals stand for prosperity and health and promise well-grown children.

Bread and salt should be present, or else it will be lacking the entire year. The bread should be cut but not completely eaten. The animals in the stable should receive something as well, so that they also grow. Dessert is varied. Semmelmilch, or »bread milk« (cold milk with nuts and pieces of bread roll) is often served. The majority of customs center around Christmas Eve.

The whole family comes to a well-set table at 6:00 pm at the latest. There's going to be »Neinerlaa«. The housewife prepares everything the previous day and if she goes into the cellar it brings hardship and trouble the following year.



Beer brings strength and power, but stupidity as well. One receives a runny nose if one drinks buttermilk with the Neinerlaa. Whoever eats soup will get a toothache. If something falls from the table during supper, it means bad luck next year and whoever gets up during the meal will be robbed.

Everyone should clean their plates – this means the weather will be good next year. Only the mother doesn't have to finish her supper. Everyone gets up from the table together, with stomachs fully stuffed and satisfied.

» [www.zum-neinerlaa.de](http://www.zum-neinerlaa.de) «



# Grumbicher Mondputzer style

1. Sammelmillich mit Niss' *Cold milk with nuts and pieces of bread*
2. Linsensupp' *Lentil soup*
3. Brotwurscht *Bratwurst*
4. Kließ un Schwammebrie *Potato dumplings with mushroom gravy*
5. Schweinebrot'n *Roast pork*
6. Sauerkraut *Sauerkraut*
7. Stiehwurzelsalat *Celery salad*
8. Ruter Rieb'n Salat *Red beet salad*
9. Brotäppel mit Vanillesuß' *Roasted apples with vanilla sauce*

Grandma can also serve something else for the kids!  
Bread and salt is always available and this all for





### Of the »Grumbacher Moon Polishers«

Many pioneers, adventurers and daring soldiers of fortune came from all over after the discovery of silver in the Ore Mountains. Some were strong, some were fast, but the Grumbacher were the most clever. They were always at the right place at the right time, had the highest posts and the most profit. The others were jealous. »They sit closer to St. Peter. They can see through a millstone. Those moon polishers!« And with lentil beans and sauerkraut as fuel, one really can go to the moon and beyond!

# Alterliner Feierlecher style

1. Sammelmillich mit Niss' *Cold milk with nuts and pieces of bread*
2. Linsensupp' *Lentil soup*
3. Brotwurscht *Bratwurst*
4. Kließ un Schwammebrie *Potato dumplings with mushroom gravy*
5. Kunickelbrot'n (kaa Dachhos) *Roast rabbit*
6. Sauerkraut *Sauerkraut*
7. Stiehwurzelsalat *Celery salad*
8. Ruter Rieb'n Salat *Red beet salad*
9. Brotäppel mit Vanillesuß' *Roasted apples with vanilla sauce*

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### **Of the »Alterliner Feierlecher«**

»Do you see the bright horizon? That is Elterlein blazin« This saying from Zwönitz is still around today. Rumour has it that 120 years ago the city elders, in an effort to refurbish the marketplace, perfected »warm demolition«. Of course nothing written has survived to today and the insurance company paid, and the fire department swore, that they did their best with the brand-new nozzles. During a bad storm lightning struck the marketplace numerous times and the fire spread quickly right and left. »Go home, this is our fire!« someone told the Grünhain fire department as they hurried to help. The shameful rumour has never been proved that sheets with the names of the fire victims circulated shortly before the fire.

# Annabarcher Enterich style

- |                              |  |
|------------------------------|--|
| 1. Sammelmillich mit Niss‘   | <i>Cold milk with nuts and pieces of bread</i> |
| 2. Linsensupp‘               | <i>Lentil soup</i>                             |
| 3. Brotwurscht               | <i>Bratwurst</i>                               |
| 4. Griene Kließ              | <i>Potato dumplings</i>                        |
| 5. Antnbrot‘n                | <i>Roast duck</i>                              |
| 6. Rutkraut                  | <i>Red cabbage</i>                             |
| 7. Stiehwurzelsalat          | <i>Celery salad</i>                            |
| 8. Ruter Rieb‘n Salat        | <i>Red beet salad</i>                          |
| 9. Brotäppel mit Vanillesuß‘ | <i>Roasted apples with vanilla sauce</i>       |

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### **Of the »Annaberg Drake«**

Once upon a time there lived a strict deputy miller named Giese at the »Riesenburg« estate. The old man was very unpopular and everyone was ready to teach him a good lesson. One night a pair bold rascals snuck in to his duck pond and fed the birds with bread soaked in alcohol. They transferred the numb poultry to the Annaberg Schutzteich pond. The neighbourhood ward was not a little shocked to see dozens of strange ducks in the pond. A sign was tacked on a chestnut tree with the note: »for the poor«. A joyous plucking and sizzling began. The smell of roast duck seemed to waft out of every corner of the poorhouse. Someone at the Riesenburg was roasting with fury. Giese rode to Annaberg in order to report the crime. He only needed to follow his nose and came in time to see the last drumstick. »These rascals have eaten my birds and don't even have a bad conscience!« They all shrugged their shoulders in the poorhouse. Two sacks of feathers were still in the kitchen. Giese should take them home and use them to stuff a featherbed, they said.

# Buchholzer Hanghiehner style

1. Sammelmillich mit Niss' *Cold milk with nuts and pieces of bread*
2. Linsensupp' *Lentil soup*
3. Brotwurscht *Bratwurst*
4. Griene Kließ *Potato dumplings*
5. Gansbrot'n *Roast goose*
6. Rutkraut *Red cabbage*
7. Stiehwurzelsalat *Celery salad*
8. Ruter Rieb'n Salat *Red beet salad*
9. Brotäppel mit Vanillesuß' *Roasted apples with vanilla sauce*

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### **Of the »Buchholz Hillside Chickens«**

In Buchholz they also prepared a delicious holiday meal. They raised their own Christmas poultry. Ducks, geese and chicken strutted up and down the terraces in order to grow fat. Because of the special »Buchholz hillside step« they developed a standing leg and a slope leg. The standing leg is always a little longer because it must be stretched out to keep the bird from falling. The slope leg is shorter but more muscular because it is used for climbing up. Should poultry with these different legs come on your plate, it's a good guess that they come from Buchholz.

# For the gluttons

For those for whom this feast wasn't enough, there's also an extra bowl with Neinerlaa specialties.

You can choose from the Neinerlaa:

1. Lentil soup with bratwurst
2. Dumplings with mushroom gravy
3. Cold milk with nuts and pieces of bread
4. Bread and sauerkraut



It only costs an extra:





# What to quench your thirst

Berg beer, pilsner	0,3 l 2,30 €	0,5 l 3,60 €
Berg beer, dark	0,3 l 2,30 €	0,5 l 3,60 €
Berg beer, non-alcohol	0,3 l 2,30 €	0,5 l 3,60 €
Radler beer	0,3 l 2,30 €	0,5 l 3,60 €


Mineral water	0,3 l 1,80 €
Sparkling apple juice	0,3 l 2,20 €

## Juice

Apple juice	0,3 l 2,50 €
Orange juice	0,3 l 2,50 €
Cherry juice	0,3 l 2,50 €
Banana juice	0,3 l 2,50 €
Grapefruit juice	0,3 l 2,50 €

## Lemonade

Elderberry lemonade	0,3 l 2,30 €
Woodruff lemonade	0,3 l 2,30 €
Raspberry lemonade	0,3 l 2,30 €
Orange lemonade	0,3 l 2,30 €
Lemon Lemonade	0,3 l 2,30 €





# Wine



## White wine

Chardonnay dry

0,2l 3,50 €

0,75l 13,90 €

*fine, fruity with quince  
and honey aromas*

Kerner semidry

0,2l 3,90 €

0,75l 13,90 €

*full, fresh palatinate with apricot  
and pear aroma*

Müller Thurgau sweet

0,2l 3,50 €

0,75l 13,90 €

*mild, pleasant aroma  
with tender spicy notes*

## Rosé

pinot noir semidry

0,2l 3,50 €

0,75l 15,50 €

*fruity rose with blackberry aroma*





# Wine



## Red wine

Schwarzriesling dry	0,2 l 3,50 €	0,75 l 15,50 €
<i>fruity aroma and nuances of red fruits</i>		

Dornfelder semidry	0,2 l 3,50 €	0,75 l 13,90 €
<i>tasteful, quaffable wine</i>		

Hainfelder Ordensgut sweet	0,2 l 3,50 €	0,75 l 13,90 €
<i>tender, mild wine with an impressionable sweet aftertaste</i>		

## Sparkling wine

Rotkäppchen, dry	0,2 l 2,50 €	0,75 l 16,00 €
Rotkäppchen, semidry	0,2 l 2,50 €	0,75 l 16,00 €







# Hot drinks

Coffee, cup	1,60 €
Coffee, pot	2,60 €
White coffee	2,80 €
Cappuccino	2,50 €
Espresso	2,00 €
Hot chocolate	2,10 €
Black tea	1,60 €
Herbal tea	1,60 €
Rose hip tea	1,60 €
Peppermint tea	1,60 €
Hot lemon	1,60 €

## Liqueurs

Vogelbeertropfen	4cl	3,00 €
Annaberger Klosterlikör	4cl	3,00 €
Lauterbacher Tropfen	4cl	3,00 €
HolzMichelschnaps	4cl	3,00 €
Kräutergeist	4cl	3,00 €
Echter Schwarzbearlikör	4cl	3,00 €
Grubenfeuer	4cl	3,00 €







# Christmas traditions of the Ore Mountains

The old Christmas customs have been joyfully celebrated from year to year and still are today.

On Friday before the first week in Advent there is the festive starting of the »pyramids« in Annaberg and surrounding towns. The old wheels are brought in motion again amid song and »Glühwein«. The towns shine with the glow of Christmas starting on this day. There are traditional exceptions, however. For example, the Christmas window lighting is not lit until 6:00 in the evening on Christmas Eve. The Nativity play is also a tradition in the Ore Mountains and no self-respecting town or village is without one. In Crottendorf, Sehma and Bärenstein the Christmas stollen, or fruit loaf, is not cut until December 25, the first Christmas day, after church service. However, the anticipation and joy of baking usually result in breaking this strict rule. Every housewife has her own recipe, usually handed down from generation to generation. In many towns there are still small bakeries. One can either bake at home or drop off the stollen dough at the local bakery to be put in the oven. Initials cut into the stollen are necessary to tell each one apart. It is very important not to let the fresh, steaming stollen delicacy break on the way home as this means a family member will die the following year! There are many families, though, who have not undergone such misery. The mountain parade is a feature in many Christmas markets in the region. The largest is in Annaberg and takes place as usual on the fourth Advent Sunday. At 1:30 the parade with brass bands starts through the city.



# Zum Heinerlaa – throughout the year



Our Grandpa has something for the time from **February through November**. For example, the recipes handed down from Grandma include hay venison and hay roast, prepared with home-grown herbs and hay. Great-great Grandmother worked the meadow in which the hay originates. This meadow is special because of the rare 43 grasses and herbs which grow upon it. Don't miss this special treat!

# What Grandma Lies'l has to say

Dear customers,

All drinks are filled in measured and approved tavern mugs. Should you really like the table setting and wish to buy it and take it home, just ask the waitress. That's possible for all pieces except the large Neinerlaa platter.

Would you like a different side dish? For 1 € extra you have the full choice.

Are you allergic or have to take special care about something?

Our meals are prepared only with corn starch or potato starch and are gluten-free.

All other additives are listed in a separate menu.

Your Grandma Lies'l



# Zum Neinerlaa.



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im Annaberger Ratskeller · Markt 1

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Besuchen Sie uns im Internet: [www.zum-neinerlaa.de](http://www.zum-neinerlaa.de)