



Hello again from Neu Ulm,

I hope you are all keeping well and safe. As I sit in my apartment writing this blog, I continue to think what the real difference is when speaking about Ireland and Germany. Whilst thinking I realise that there really is quite a difference in several aspects of life between the two. It has only been a month and a half since I moved to Germany however, I have learnt, tasted and seen so much within a short period of time. Within this blog I'm going to attempt to show you a bit about my everyday life and routine in Germany.

Sprachbarriere

My biggest fear when moving here was the language barrier and the challenges it would present in everyday life. I think nowadays we are so lucky as there are many platforms online which we have access to, which evidently make our lives easier however this was not the point for me. I want to improve my German therefore the only way this can be done is by practicing it, even if it meant being put in uncomfortable positions. I remember the very first day I had landed in Germany, I arrived at my apartment and as I settled, I realised I needed to go out and buy food however I was particularly thirsty and being new I did not know whether the tap water was safe to drink. Remembering clearly this was the very first language difficulty I encountered in Germany, as I live in between Baden-Württemberg and Bavaria the Schwäbisch Alltag Dialekt is used which being honest sounds quite like a different language. As I asked the lady for a bottle of water (Flasche Wasser) she continued to direct me to the meat stand and ask what meat (Fleisch) I was searching for Um yes... it is safe to say that I did leave the shop in a hurry whilst still very thirsty hahah. I still do encounter several moments a day where I have no clue what is being said or how to even response (formal or informal) however I still manage.... Slowly but surely. An example of the Swabian dialect is when one would say Kopfschmerzen (headache) normally, here the local people would say Schädelwaih, crazy right?

| Schwäbisch für Anfänger | |
|-------------------------|------------------------|
| Grißgodd | = guten Tag |
| Frailain | = Kellnerin |
| Schbeiskard | = Speisekarte |
| äbbes Bsonders | = Spezialität |
| Gluschda | = Appetit auf etwas |
| a Halbe | = 1 Bier |
| a Vierdele | = Glas Wein |
| Kameekäs | = Rauchfleisch |
| Nackade | = Bratwürste |
| Epfelbrei | = Apfelmus |
| Veschberbrood | = kleiner Imbiß |
| Leffele | = kleiner Löffel |
| Muggaseggele | = kleinste Maßeinheit |
| grootafalsch | = total verkehrt |
| viel z'hoiß | = zu heiß |
| Gloobabier | = Toilettenpapier |
| romgugga | = herumschauen |
| s hod gschmeckd | = es war gut |
| saumäßig guad | = sehr gut |
| dr Ranza schband | = ich bin satt |
| Fongasches | = Strassenbahn |
| Drängeld | = Trinkgeld |
| sisch guad so | = der Rest ist für Sie |
| Ade | = Auf Wiedersehen |



Essen

Language difficulties were always an aspect which I imagined encountering however moving on from that a more positive aspect about living in Germany is the Food. As simple as it is my absolute favourite food here is Swabian pretzels. Pretzels are a massive comfort food in Germany and no matter where you go, they will be in found in some corner, not to forget they can literally be eaten for breakfast, lunch, dinner and as a snack. The perfect on the go snack. The main difference between the Swabian pretzel and Bavarian pretzel is that the Swabian pretzel is made from drier dough and are usually not even in thickness and texture. With a fluffy big belly and thin crispy arms, the tasty Swabian pretzel can be filled with butter and topped with Salt or even with cheese. As I am sure you all want to try these tasty pretzels below, I have added my favourite recipe to this famous snack, by following the recipe you will 100% be rewarded with a mouth-watering product. In addition to the Swabian pretzels there are several other tasty dishes such as Maultaschen, Spätzle and Knöpfle and lastly Zwiebelrostbraten.



Swabian Pretzels (Laugenbrezeln)

Ingredients

- 500 g flour type 405
- 1 cube yeast (42 g)
- 250 ml milk
- 50 g butter
- 0.5 teaspoon ½ salt
- 1 liter water
- 3 tablespoon baking soda
- Salt, coarse

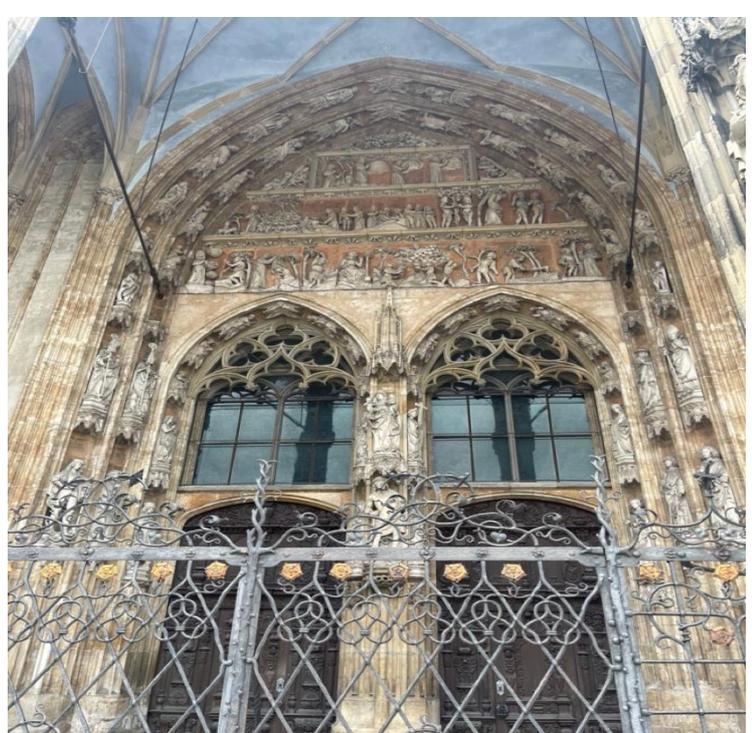
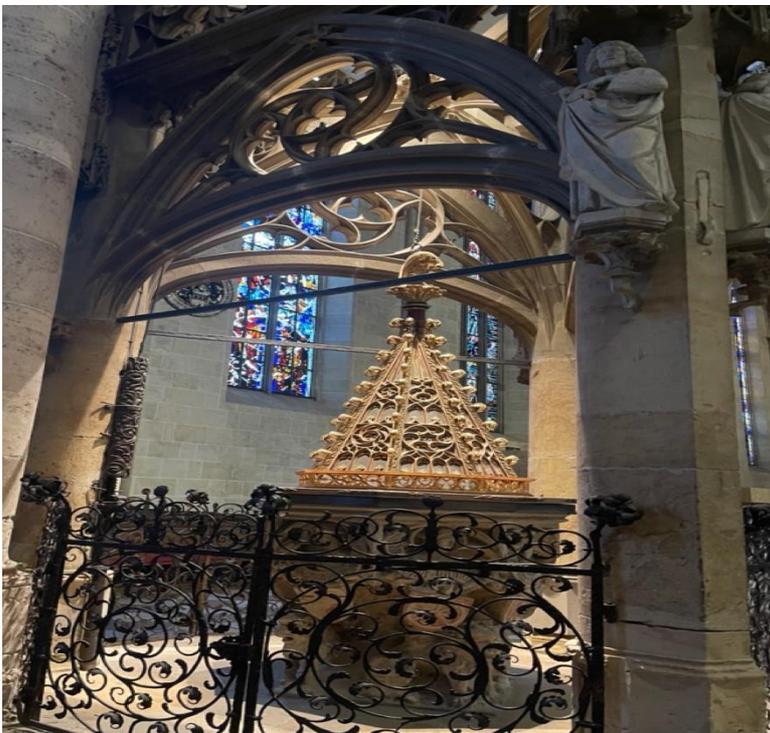
Instructions

1. Sift the flour into your bowl and make a well in the middle of the flour. Dissolve the yeast in a little warm milk and pour into the well. Spread the butter cut into pieces and the salt on the edge of the flour. Cover and let rest for approx. 15 minutes.
2. Add the rest of the warm milk and knead into a smooth dough. Cut the dough into 15 pieces for small pretzels; Divide approx. 10 parts for large pretzels and cover again for approx. 20 minutes.
3. Preheat the oven to 180 ° C (convection 160 ° C). Grease the baking sheet or line it with parchment paper.
4. Bring 1 liter of water to the boil and bring to the boil again with the 3 tablespoons of baking soda. Shape the pieces of dough into pretzels, sticks or pigtails. Using a sieve, immerse the pastries in the lye for about 30 seconds and immediately place them on the baking sheet.
5. Cut into the thick part of the pretzels and bake for about 20-25 minutes.
6. It tastes great when coated with butter!

Lokale Sehenswürdigkeiten

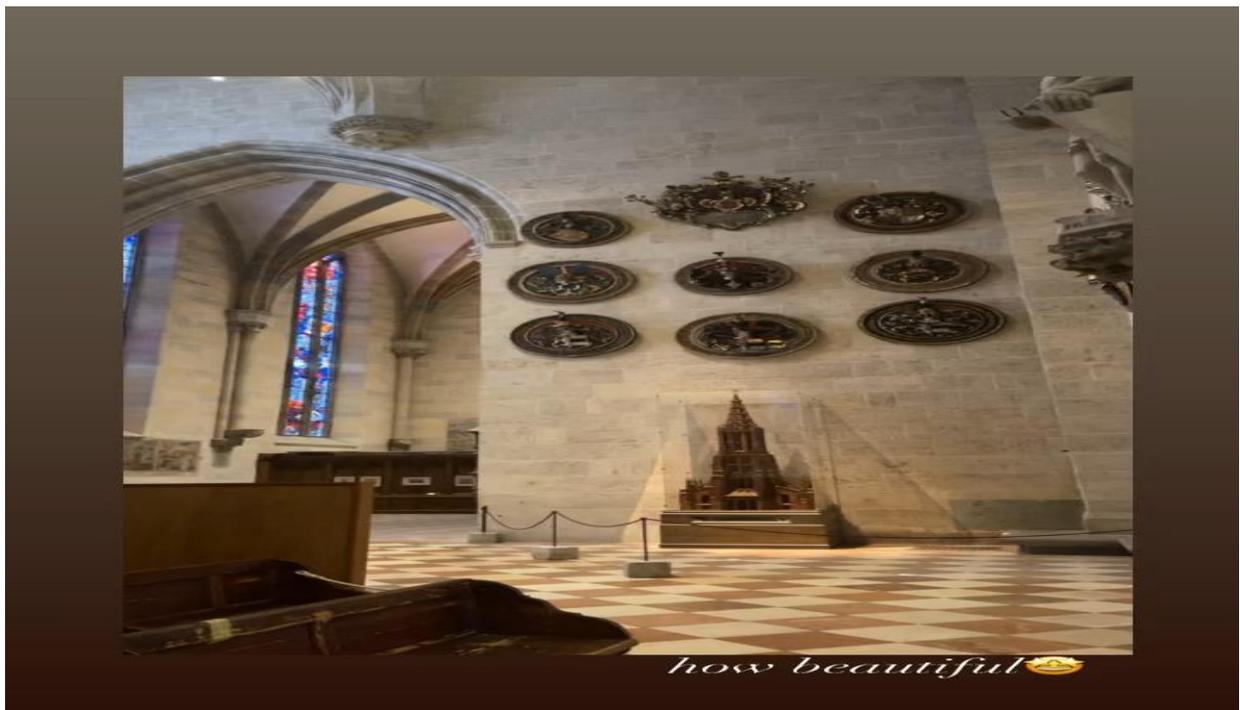
The Ulmer Münster is one of Ulm's tourist attractions, when I first arrived here I had absolutely no idea where I was or what to do however, I was told by a local here, if you ever get lost or just want to know where you are, always base yourself off the Ulmer Münster and how far away it seems from you. As I settled in Germany and found my way around, the first touristy place I decided to visit was this Lutheran church located in the heart of Ulm. The Ulmer Münster currently stands as the tallest church in the world, and it really is genuinely beautiful. Although some refer to it as a cathedral due to its size that is a common mistake as it is only a church. The reason I decided to attend this church is because of detailed worked of stone and glass incorporated on both the outside and inside of the church. What is amazing about this attraction is that visitors can climb the 768 steps that lead to the top of the minster's spire. At 143 m (469 ft) it gives a panoramic view of Ulm in Baden-Württemberg and Neu-Ulm in Bavaria and, in clear weather, a vista of the Alps from Säntis to the Zugspitze. The final stairwell to the top (known as the third Gallery) is a tall, spiralling staircase that has barely enough room for one person. Unfortunately, this was not possible when I visited as there is constructive renovation being finished on the outside of the church therefore, I could only visit the ground floor. Several works of art such as sculputures , scenes from the Genesis, figures of the Holy Family and the Last Supper in the predella are shown.

Personally, I found the Ulmer Münster breath taking and so beautiful, it seemed to hold a vast amount of history within its walls. I found seeing all the real artistic treasures within the church so interesting and I most definitely think that when visiting Ulm, it is a sight to see! I believe that you all want to see this magnificent church I have been speaking about therefore below I have attached pictures and videos I have taken myself on the visit.





A video of the Ulmer Münster



(double click and should play)

We have yet again sadly come to the end of this blog; I hope you have enjoyed and perhaps taken something from this blog. As the weeks go on, I will continue to share my experience of living alone in Germany and perhaps the differences I encounter daily. Hoping to speak to you soon, thank you, until next time ~ Albina Haliti.



Viel Glück und Machs gut!

