

PON HAUS AND SCRAPPLE

Good day everyone...it's a beautiful day in Pennsylvania.

To the nation at large, and to tourists in particular, Philadelphia cuisine has always been identified with two unusual dishes--"pepper-pot" and "scrapple". In the early days of this country, Philadelphia was not unlike its seaport cities of New York and Boston. It's food was always identified with the up-state or off-shore ~~areas~~ to which it was the market center. Thus, Philadelphia, early in the country's history became known for a product called "Philadelphia butters", which included cheese, ice-cream and other dairy products. Then, two dishes emerged--pepper-pot and scrapple--totally Philadelphian. Pepper-pot is tripe and potato chowder; a West Indian term some say; others that it was German Westphalian, not unlike paprikash, I suppose... Scrapple, however, is more renowned as a Philadelphia food. There are two schools of thought about scrapple. Either one takes a violent dislike to the food, or becomes an incurable addict. As the name suggests, it is manufactured of scraps--in this case, meat scraps from butchering, plus broth and flour. Poured into deep rectangular pans to solidify into cakes, it is then fried in slices as a breakfast dish. The ideal mixture for scrapple, from an old journal, takes as much meal as meat, but no buckwheat or wheat flour. The early journals say that the Indian meal must be ground fine, of new corn, which would be even-dried before grinding. In the old days no family in Eastern Pennsylvania would think of going into

winter quarters without having larders well filled with scrapple. The Germans called it pan haus. The dialect term came from pan haus (or pan rabbit). Actually the popularization of scrapple, or "pan haus" came about through the cooking of a Philadelphia woman, Rebecca Rhoads. Her cousin Zekiel came to Philadelphia from up-country every Saturday for market. For thirty years her stall was popular in Philadelphia, and when she or her relatives butchered the pigs in winter, they made pan haus. Today, scrapple has become the word, replacing the German pan haus generally, except in the Dutch country. Several commercial butchering houses in and near Philadelphia now make a commercial scrapple. Habbersett's in Media has been making it since 1863. Upstate, country butchers produce it every day, along with Pennsylvania German Brodwurst--farmer's sausage--and Summerwurst (summer sausage). This is the ancestor of the only Pennsylvania wurst that is sold commercially in the nation--Lebanon Bologna. All going back two centuries and giving Pennsylvania its excellent reputation still today, for some of the finest meat in the nation.

This is Pete Wambach. It's a beautiful day in Pennsylvania.