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Grandma Gates' Goetta (FA 720)

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This collection contains information from folklorist Robert Gates about his grandmother’s goetta-making tradition and recipe. Also within the collection is an instruction video of how to make goetta performed by Gates’ grandmother. Goetta is a German-American breakfast food found primarily in the Cincinnati and Northern Kentucky area. It is primarily composed of ground pork, pin-head oats, and spices. It was originally a peasant dish, meant to stretch out servings of meat over several meals but has since become a staple in many German-American households. While Robert Gates’ grandmother makes her goetta from scratch, the largest commercial producer of goetta in Glier’s Goetta located in Cincinnati, Ohio.

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SUBJECT ANALYTICS

Food preservation
Foodways
Gates, Robert J., b. 1951 – Relating to Goetta

Young/Jeffrey  11/10/2014