

## Luxembourg Pancakes

*by Vera Blaine*

When I heard there will be a Pancake Breakfast here at Windsor Gardens on May 19, it reminded me of my childhood when pancakes were a staple of our diet. We frequently had the regular American pancakes but my sister, brother and I practically begged my mother to make Luxembourg pancakes as they were our favorites. My dad did not care much for those so we did not have them often.

My mother's family, generations ago, came from Luxembourg, and she used an old family recipe. The pancakes resembled French crepes. They are made with a batter of flour, milk and eggs without the leavening agent, baking powder, as in regular pancakes. A large frying pan is used and the very thin pancake will be the size of a dinner plate. We ate them with sugar and a little cinnamon. I still have her recipe.

We also liked the potato pancakes she made and served with homemade syrup. These pancakes have always been a popular German food. Even though my father's great grandparents came from Germany, he was not fond of potato pancakes. We did not have them very often, and the reason may have been that shredding so many potatoes for the batter was quite a chore for my mother.

And now, for some trivia, February is Pancake Month. The Tuesday before Lent is Pancake Day and is also known as Mardi Gras Day or Shrove Tuesday. Pancake Day is celebrated in Canada, England, Ireland and Australia with a Pancake Race. Each participant carries a pancake in a frying pan and the runners must toss the pancakes as they run and catch them in the frying pan.