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THE GENERAL ASSEMBLY OF PENNSYLVANIA

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HOUSE RESOLUTION

No. 502 Session of  
2024

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INTRODUCED BY JOZWIAK, PICKETT, BRENNAN, GREINER, KHAN, HADDOCK  
AND MOUL, JULY 23, 2024

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REFERRED TO COMMITTEE ON TOURISM AND ECONOMIC AND RECREATIONAL  
DEVELOPMENT, JULY 23, 2024

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A RESOLUTION

1 Designating the month of October 2024 as "Homemade Sauerkraut  
2 Month" in Pennsylvania.

3 WHEREAS, Sauerkraut is shredded cabbage that has been  
4 fermented to give it a sour flavor; and

5 WHEREAS, Sauerkraut is packed with nutrients and vitamins,  
6 maybe even more than raw vegetables, and can be eaten as a meal  
7 with meat, as a side dish or as a condiment; and

8 WHEREAS, While the word sauerkraut originated in Germany, the  
9 practice of fermenting cabbage originated in China and arrived  
10 in the United States by the early 1800s; and

11 WHEREAS, Merriam-Webster Dictionary notes the first known use  
12 of "kraut" was in 1855, which was short for sauerkraut; and

13 WHEREAS, During World War I, American sauerkraut producers  
14 were afraid of labeling it with a German word, so they called it  
15 "Liberty Cabbage"; and

16 WHEREAS, Currently, this dish is commonly found in the  
17 Pennsylvania Dutch region of our Commonwealth and is even a

1 popular family tradition for holidays; and

2 WHEREAS, Although you can purchase premade sauerkraut or even  
3 order a sauerkraut-of-the-week from sauerkraut clubs, homemade  
4 sauerkraut can never be beaten; and

5 WHEREAS, The recipes may vary by family and tradition but  
6 there are still many tips that hold true for any homemade  
7 sauerkraut; and

8 WHEREAS, Metal ruins sauerkraut, so make sure to keep any  
9 metal objects away from the crock it is being made in; and

10 WHEREAS, It is recommended that anyone making sauerkraut use  
11 wooden spoons and mashers and glass or crockery for dipping and  
12 weighting; and

13 WHEREAS, Make sure to plan ahead while making sauerkraut, as  
14 it takes several weeks to ferment the cabbage to get the right  
15 flavor; and

16 WHEREAS, If you have never tried sauerkraut before, the  
17 Pennsylvania Dutch region in south central Pennsylvania would be  
18 a great place to start; and

19 WHEREAS, Sauerkraut is a Pennsylvania tradition; therefore be  
20 it

21 RESOLVED, That the House of Representatives designate the  
22 month of October 2024 as "Homemade Sauerkraut Month" in  
23 Pennsylvania; and be it further

24 RESOLVED, That the House of Representatives encourage all  
25 Pennsylvanians to try their hand at making homemade sauerkraut.