



Congratulations...

Best wishes to Brigitta Siladi, who was named our new UDoM Miss Donauschwaben 2010 on June 20, 2010 at our annual Father's Day Picnic. Brigitta will serve as ambassador to the club and represent the UDoM at various functions throughout the year. Brigitta is a former member of the UDoM Kindergruppe and a current member of both the UDoM Jugend and Kulturgruppen. She is a graduate of Divine Savior Holy Angels High School and will be attending UW-LaCrosse as a Freshman this fall, where she will be studying to become a Physician's Assistant.



Our Condolences...

Our thoughts and prayers go out to the MacGillis Family on the passing of Gabriele Monika Gruendler — UDoM Club member Jim MacGillis' Mother and Mother-in-Law to UDoM Board Member Mary Ann MacGillis. Gabriele was 59 years old and is survived by her grandchildren, Max and Olivia, who are both members of the UDoM Kindergruppe.

Our condolences also go out to the Hacker Family for the loss of Karl Hacker Sr. Karl passed away at the age of 92. He was a member of the Wendelstonoa. He is survived by his children Karl (Debbie) Hacker and Peggy (Hansi) Mueller, and his grandchildren Stephanie Mueller and Andy and Heather Hacker. Heather is a member of the UDoM Jugend and Kulturgruppen.

Upcoming Events:

- **Germanfest 2010**
Maier Festival Park
Thurs., July 22–Sun., July 25
For hours and schedule: germanfest.com
- **Philadelphia Landestreffen**
Hosted by: The United German Hungarians
Philadelphia, Pennsylvania
Friday, August 6–Sun., August 8
For more information: www.ughclub.us
- **UDoM Seniors' Card Party**
The Schwabenhof
Thurs., August 12, 12pm
Free Admission, \$2 donation to play
- **Oktoberfest at the Schwabenhof 2010**
The Schwabenhof
Sat., August 28–Sun., August 29
Sat., September 4–Mon., September 6
- **UDoM Seniors' Card Party**
The Schwabenhof
Sun., September 19, 12pm
Free Admission, \$2 donation to play

Oktoberfest History

It all began with a wedding in October 1810. On the 12th day of October that year, Crown Prince Ludwig (later King Ludwig I of Bavaria) wed Princess Therese von Sachsen-Hildburghausen. The citizens of Munich were invited to join in the festivities — which were held over five days on the fields in front of the city gates. The main event of the original Oktoberfest was a horse race. It was such a hit, that anniversary celebrations were held annually thereafter and eventually became larger and more elaborate.

An agricultural show was added during the second year. In 1818, a carousel and two swings were set up for the revelers. Party-goers were amply entertained by the tree climbing competitions, wheel barrow and sack races, mush eating contests, barrel rolling races and goose chases. By the 1870s, mechanical rides were an expanding feature of the festival and in 1908, the festival boasted Germany's first roller coaster. When the city began allowing beer on the fairgrounds, makeshift beer stands began cropping up, and their number increased steadily until they were eventually replaced by beer halls in 1896. The beer halls, like the beer tents of today, were sponsored by the local breweries.

The massive Bavarian Volksfest begins each year on a Saturday in September and ends 16-18 days later (usually) on the first Sunday in October. Other than for interruptions caused by war or disease, Oktoberfest has been celebrated every year since 1811. Over the past 200 years, Oktoberfest was canceled 24 times due to cholera epidemics and war.

This year, Oktoberfest will celebrate its 200th anniversary. Today, the world's most famous beer festival is held on a large field in Munich known as die Theresienwiese (named for Princess Therese) or just die Wies'n if you're a local. Nowadays, however, the Zentrallandwirtschaftsfest (ZLF) segment only takes place every four years. With the exception of the obvious emphasis on beer, Oktoberfest is more like a huge American state fair — complete with fun rides, merry-go-rounds, carnival booths, food, entertainment and, of course, those 14 famous beer halls sponsored by Bavarian brewers such as Paulaner, Löwenbräu and Spaten.



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What would you like to hear more about? E-mail me at:
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German-American HISTORY 101

During the warm weather months — to the music lover's delight — many of our great Philharmonic Orchestras leave their temperature-controlled concert halls and theater buildings to perform outdoors in band shells and parks all across America. Have you ever wondered how the tradition of these amazing philharmonics began?

Today we remember Johann C. Graupner the father of orchestral music in America. Graupner was born in Hanover, Germany in 1767 and died in 1836. Graupner's connection to music began at an early age. Growing up with music, his father taught him to play the Oboe. (The Oboe is a double reed musical instrument of the woodwind family.) In time, Graupner became a master player, performed with an army regiment and was well liked by his peers. Graupner loved music with a passion. He especially admired the works of the great composer Haydn — an appreciation he developed while playing in Haydn's Orchestra during his time in London.

In 1795, in search of better opportunities, Graupner decided to emigrate to Charleston, South Carolina, where he was given a position in a local theater orchestra. Life was going well and it wasn't long before he met and married Catherine Hillier, a well-known and respected American opera singer at that time. In 1796, he appeared for the first time in the Boston Theater. He played in what was known as the Federal Street Theater of Boston. While at Federal Street, he conceived the brilliant idea to create an orchestra that would give concert performances — something that had never been done before. Simultaneously he established a music store which by 1800 had quickly gained national fame for not only selling musical instruments, but also for published, printed and engraved musical scores. Graupner's store also served as a music hall for practice sessions and performances. By 1810 he had assembled many talented musicians together and established an organization called the Philharmonic Society. Graupner was also a leader in the promotion of choral music.

In 1815 he created the Handel and Haydn Society to promote and perform the works of Handel and Haydn, which had never been done in America before. Graupner, a proud German-American, made an incredible contribution to our culture by establishing choral and orchestral music in our land, yet Graupner's name like many, has slipped through the cracks of popular American history. In early America, German-Americans formed singing societies, orchestras, music halls and factories where musical instruments were crafted; many of these organizations and operations still survive to this day. In modern day America, practically every major and midsized city has a Philharmonic Orchestra to call its very own and we have Johann Christian Gottlieb Graupner to thank for it!



Sunday Meals

There was hardly a Sunday in our Banat villages without "Supp un Fleisch" (*soup and meat*) on the table for the main meal at noon.

The soup was most often made with beef shanks, including bones with marrow. Sometimes it could be chicken soup, or a beef and chicken soup (rarely duck or goose). The soup cleared up beautifully after the meat had been taken out, so it was really what you find in today's restaurants as "consommé".

Before serving, you added either very finely cut egg noodles, square-cut egg noodles (*Fleckle*), cream-of-wheat dumplings (*Griesknedle*), or liver dumplings (*Lewwerknedle*) made from shaved chicken livers. Some people added ground black pepper (not really needed when the soup was good and peppercorns had been cooked with the soup). Others added a little piece of dried red peppers (chilli pepper).

The meat removed from the soup was kept warm, together with the peeled potatoes, carrots, and parsley roots that were boiled with the soup, to be served as the second course with a sauce. The most common sauces were made with fresh dill (*Kapersos*), garlic (*Knowwelsos*) or tomatoes (*Paradeissos*).

A summer specialty was the sauce made with sour cherries from the garden (*Kerschesos*). The horseradish sauce (*Krensos*) was not really a sauce, as it was ground raw horseradish prepared with cream, vinegar, sugar and salt. The horseradish roots kept well in the root cellar or cold storage room over the winter. Because the horseradish was so much hotter than onions, many tears were spilled when peeling and grating it.

To conclude the Sunday meal, most often a kuchen made from yeast dough was served. Examples are walnut rolls (*Nussestrudel*), poppy seed rolls (*Maksstrudel*), greaves cakes (*Griewekuche* or *Grammelpogatsche*) and many others.

The soup and meat was even served on holidays, but it was then followed by a roast (*Bratl* or *Braten*) typically of pork, beef, chicken, goose, duck, or (rarely) turkey. In addition to fried or mashed potatoes, fruit preserves (*Dunschtofst*) accompanied the roast. For dessert, finer baking products were brought out: torten of various types, Krempita, Nussbitten and many more — all home-made.

Written By: Nick Tullius © www.dvhh.org

"Summer is delicious, rain is refreshing, wind braces up, snow is exhilarating; there is no such thing as bad weather, only different kinds of good weather."

— John Ruskin

"August rushes by like desert rainfall,
A flood of frenzied upheaval,
Expected,
But still catching me unprepared.
Like a matchflame,
Bursting on the scene,
Heat and haze of crimson sunsets.
Like a dream,
Of moon and dark barely recalled,
A moment,
Shadows caught in a blink.
Like a quick kiss;
One wishes for more
But it suddenly turns to leave,
Dragging summer away."
— Elizabeth Maua Taylor



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www.familycircus.com
"The leaves are starting to change colors. Who wants to play football?"

The Schwabenhof of the Past

Beautiful advertisements from a bygone era.
Remembering The Schwabenhof in Milwaukee, Wisconsin.
(German Schwaben Heritage) German-American Art.



Palacsinta (Crepes) Recipe

Crepes:

2 eggs	2 cups milk
1/2 cup sugar	1 1/2 cup of flour
1/2 tsp. salt	1/2 tsp. vanilla

Crack 2 eggs in bowl and add milk gradually. Mix. Let stand for 6 min. Pour a little in hot pan with a bit of oil. Flip when golden brown, when other side is done slide onto plate. Add jelly or cottage cheese and roll up.

Sauce:

1 cup sour cream	1 egg
1 Tbsp. flour	1/4 cup sugar

Mix together well and pour over rolled up crepes in baking pan. Bake at 350° for about 15–20 minutes or till lightly browned and set. Sprinkle with powdered sugar and enjoy!



WEISHEIT *des Monats*

The following are sayings that are taught to Bavarian children to help them remember how the Donau (Danube) and its branches flow.

"Iller, Lech, Isar, Inn

"Iller, Lech, Isar, Inn

Ziehen rechts zur Donau hin."

Flow to the right toward the Danube."

"Woernitz, Altmuehl, Naab, und Regen

"Woernitz, Altmuehl, Naab and Regen

Kommen von links entgegen."

Come from the left."

"Brigach und Breg

"Brigach and Breg

Bringen die Donau zu weg."

Get the Danube on its way."

SUN

MON

TUES

WED

THUR

FRI

SAT

1	2	3	4	5	6	7
			UDoM Fravengruppe/ Jaegerverein Meeting @ 7:30pm		Philadelphia Landestreffen	
Philadelphia Landestreffen						
				Seniors' Card Party @ 12pm		
			UDoM General Meeting @ 7:30pm			
						Oktoberfest at the Schwabenhof
Oktoberfest at the Schwabenhof						

august 2010

event calendar



Philadelphia Landestreffen

@ The United German Hungarian's Clubhouse (Philadelphia, Pennsylvania)
Fri., August 6th to Sunday, August 8th

Hosted by The United German Hungarians of Philadelphia, join members of the UDoM when they travel to Philadelphia for their annual Landestreffen. Reunite with old friends and meet new ones from other Donauschwaben cities throughout the United States and Canada. Along with the other clubs, the UDoM Kinder, Jugend and Kulturgruppes will be performing at different times throughout the weekend. For more information visit: www.ughclub.us

Oktoberfest

@ The Schwabenhof (N56 W14750 Silver Spring Rd.)

Sat., August 28th–Sun., August 29th & Sat., September 4th–Mon., September 6th
Join the UDoM as they host the Next Best After Germanfest® — Oktoberfest at the Schwabenhof 2010. Music by Phoenix, Johnny Hoffmann and the Herzbuben, Talisman, Grant Kozera, Jeff Winard and Steve Misner. Saturdays starting at 4pm, enjoy our famous Donauschwaben-made Hungarian bratwurst and schnitzel or rollbraten sandwiches. Sundays starting at 12pm, the kitchen will offer spanferkel, roasted chicken, schnitzel or goulasch dinners. Monday's menu options include spanferkel, roasted chicken or schnitzel dinners. Desserts are offered on all days. You will love our funnel cakes, strudel and bienenstich!

august
photo
gallery

