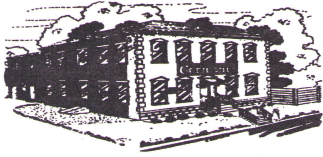


Germania Nachrichten



Germania Singing and Sport Society

543 S. Front Street, Columbus, OH 43215

Since 1866, Preserving German Culture for 155 Years

Home of the Original Oktoberfest in Columbus



April, 2021

BOTSCHAFT DES PRÄSIDENTEN

Liebe Germania Mitglieder,

It's hard to believe that we are already approaching April, a quarter of the year, gone.....just like that! It's officially been a year with Covid and guess what, we survived. Perhaps a little beaten up, but we have survived. Of course, it's not over yet, but the vaccine is out there, the infection rate has lowered (keep wearing your masks!) and things are opening up slowly. YAY!!!!

Our General Membership Meeting is Sunday, March 14th at 3:00 p.m. with the Ladies Auxiliary prior at 2:00 p.m. This will be a different type of Membership meeting. If you recall, our monthly meetings will have a different flavor every other month. This one will have an abbreviated business section, then we'll get into the fun stuff – the member driven stuff. Come to see what's happening!

Many have asked what is our summer going to look like? Are we going back to Sommerfests and nights in the Biergarten. At this point, yes, though a bit modified. There will be live music, food and dancing. We will be having an Oktoberfest too! Because of the virus still hanging around a bit, we are being cautious. So please watch for the Blitzes and other emails with information on upcoming events.

Please keep Udo Klabunde in your prayers, along with Margaret & Ferdinand Motschkowitsch who have been members since 1958. Please let me know if there are others that we need to lift up.

If you have won a Monday Blitz Puzzle and haven't received your Bier Coupon yet, come down to the club and see me.

Hope to see you all soon. Blessings to you and your families

Prost!

Mit freundlichen Grüßen,
Mark W. Pinnick

GERMANIA OFFICERS 2021

President:

Mark Pinnick

Vice President:

Eric Chivington

Treasurer:

Deb Korting

Secretary:

Carolyn Martin

Director, Activities:

Dhuey Cronk

Director, Music

Groups:

Lara Furukawa

Directors at Large:

Bob Traphagan

Dhuey Cronk

Ryan Cupp

William Taylor

Melinda Greene

BENEVOLENCE By Eric Chivington

Ferdinand Motschkowitsch who turned 95 on February 27th is in a rehabilitation center. He has been a member since 1958. He and his wife Margareta celebrated their 70th wedding anniversary this past June 3rd. Ferdinand is Germania's oldest current member. If any members would like to send him a get well card or greeting. They can be sent to 4800 Esterbrook Rd. Columbus, Ohio 43229.

Please keep Gerhart Queck in your prayers. He will be having Hip revision surgery in Florida within the next two weeks.

E-mail: President@GermaniaColumbus.org
Website: www.germaniacolumbus.org

Dining Room/Reservations: 614/228-9055
Office/Society Information: 614/461-8095

Facility available for Private Parties not in conflict with Germania Events. Support your Society by attending as many functions as possible. Please send us your e-mail address for timely notification of schedule changes and event cancellations.

REMEMBERING JEAN MILLS AND GOOD TIMES AT GERMANIA

By Suzanne Birk, Jean's Daughter



Jean Mills

To honor the memory of our mother, Jean Mills, I wanted to share reminiscences about the many joy-filled times she spent at the Germania.

While the different stages of her life were filled with an abundance of happy occasions, she found special joy in the many experiences on tap at Germania. For many years, she and Dad delighted in attending the lively dances, special events, Easter egg hunts, Christmas parties and much more. They did not miss many!

Jean led the charge to wrangle Jack and us kids for the numerous affairs at the Maennerchor and the Germania. The 4th of July celebrations were always an exhilarating experience for our parents. They loved being among the throngs of people flooding the Brewery district and knew the drill of the gridlock downtown, and the Red, White and Boom finale. Although, I do not recall the count of Oktoberfest festivals she attended, I remember that she seldom missed this amusing tradition.

She was eager to find out the entertainment for each week's rendezvous and would prance around the house in anticipation of the weekend's activities. She could not wait to polka with so many of her friends from her beloved Germania.

The Warsteiner cold, the pretzels tasty, and the Gemütlichkeit the norm, the lively ambiance of the Germania was well-known to us. Her exuberance would double to the sounds of the Ray Galla band or Mike Farrenkopf band, among many others. Her good pals, Don and Joyce Ruby and Leonard and Ruth Janisch would save her and Dad a seat out in the biergarten most Saturday evenings during the summer/fall season. When Dad was too worn out to go another number, she would swirl around the dance floor with Luba Kowalski.

While Jean's later years left her with the restricted mobility of Parkinson's disease, she continued to thrill to the polka music playing on the cassette and the sweet memories of the Germania in her heart.

For those of you who knew her, I included her obituary from the fall below.

Jean Elizabeth Paul Mills, age 92 of Columbus, died Friday, September 25, 2020. She was born February 27, 1928, the only child of the late Edgar A. and Rita (Richardson) Paul. Jean was a 1946 graduate of South High School, a member of the Worthington Presbyterian Church, J.C. Wives, CPA Wives and was President of Sea-Gals of the Columbus Power Squadron.

She married Ivan (Jack) F. Mills, Jr., May 30, 1948, and together they shared 58 years of marriage prior to his passing. She is survived by daughters Julia (Richard) Van Winkle, Suzanne M. Birk, son Ronald S. (Lori) Mills, grandchildren: Stephen Birk, Michaela Birk, Ryan Mills; brother-in-law Richard F. Mills, sister-in-law Norma Mills, cousin and dear friend Martha (William) Geiger, numerous nieces, nephews and many wonderful and caring friends. She was preceded in death by good friend, Stefan Junczewicz.

NEWSLETTER EDITOR

I am sorry to say that this is John Kneller's last newsletter as Editor. The Germania and I thank you for your years of dedication!

John has faithfully served the Germania as newsletter editor for 10 years. He has spent countless hours gathering information, formatting and delivering our stories and events on a monthly basis. I know that he has spent many frustrating hours, waiting for articles to come in at the last minute. We'll miss his monthly announcement – "Newsletter articles are due on 10th." When you see him, please thank him for his hard work over the years.

With that being said, we will be looking for a new Newsletter editor. But before you start running away thinking that this will be a monthly daunting task. Let me tell you, that we will be changing a few things with the newsletter. Most importantly, it will become a quarterly newsletter, not a monthly newsletter. The format will be more member interest based, giving us stories about the club and it's members, giving us some history lessons, etc... It will have a brief "Save the Date" section that will list the dates of upcoming events on a quarterly basis. Details of events will be coming to you in Blitzes, emails or postcards.

If you have any interest in being the editor or a reporter for the newsletter, please contact me.

Again, THANK YOU John for all you've done over the years!

Bravo!!!

Mark

GREETINGS FROM THE BIER KAMERADEN



Since our last correspondence the Bier Kameraden had their February, 2021 meeting. Quiz winners were Symone Niesz-Ent, Dennis Karel and Rob Taylor. We featured beers from Homestead Beer Company out of Heath, Ohio. The head brewer Joe Wilson talked about his what goes into making his beers and he had such a good time with us that he decided to join the club. Please join us in welcoming him to the Society.

The past couple of Thursdays members of the club have been throwing darts in fun. Members have had so much fun that a dart league was formed to accommodate all those joining in the sport. Member Ike Westfall has been the weekly champion that past two weeks. Think you have what it takes to beat Ike? Come down and enjoy the fun.

The March 27th meeting will feature beers from Munich, Germany and the world famous Staatliches Hofbräuhaus München. Jerry Bishop from the brewery will be speaking to the Kameraden. Four beers will be featured and these beers have been flown in from Germany for this event. Tasting flights will be available for \$8. Doors open at 5pm. Social hour until 6:30pm and tasting right after the monthly update. Speaking of updates be on the lookout for the sign up for the 2021 edition Germania Bier Steins.

The kitchen will have Nuremberger sausage sandwiches with Cucumber salad and choice of chips for \$10. We also have a couple of firepits outside in the Biergarten to enjoy (please dress for the weather). Remember all Germania members are welcome. So please come down and enjoy the spring weather and camaraderie in the Oldest Biergarten in Columbus. Prost!

Your Official Unofficial Leaders of the Germania Bier Kameraden,

Dhuey Cronk, Melinda Green, Eric Chivington, Billy Taylor and Sean O'Briant



LADIES AUXILIARY By Dolores Kneller, President

At our February meeting even though we only had 5 members present we made some decisions that we could not postpone any longer.

Our Treasurer asked to move our account from a bank which is physically inconvenient for her to get to, to merge our account with the Germania accounts as a sub-organization within the umbrella of the whole club. Our account will still be exclusively ours and under our control.

Also, because we were due to elect a Vice-President as well as a Treasurer at the December meeting which had to be cancelled, we reelected Deb Korting as our Treasurer and elected Marianne Settele as our new Vice-President.

We also continued our discussions about how we participate with the Germania club going forward.

TREASURER'S REPORT By Deb Korting, Treasurer

Membership renewals in February was the largest factor in the very positive cash flow the club received. The increased attendance and spending on Open Thursdays, partnered with the successful Belgian Beer Dinner and Beer Kameraden events also greatly contributed to the increased revenue. No out of the norm expenses were realized.

We need to thank the Kuche Kameraden again for their many contributions in time and funds to the foods offered on Thursdays. This service is helping increase bar sales. In January and February 2019 we had bar sales that averaged \$173 each week. That number climbed to \$321 per week in the same months in 2020. For those months this year the average was \$398 per week. Hopefully, this trend will continue and improve even more with the reduction of the social distancing regulations.

As always, I am happy to answer any questions regarding the finances. Email me at

debkorting@gmail.com or treasurer@germaniacolumbus.org.

SCHÜTZENVEREIN By Deb Korting

The Germania Indoor Airgun group will be shooting the Third Thursday of March and April; March 18 and April 15. Just \$2 and everything is supplied except a "keen eye and a steady hand". Guests are \$4 and are always welcome.

AUS DER KÜCHE: By Michael Queck

Wow! It's March 2021 already and tax season is upon us. Take a break from the tax calculations this March and April as Thursday Night Gemütlichkeit welcomes you.

In February member and trained German chef Daniel Kern prepared in the kitchen his version of German Schaschlik; which is the featured recipe this month. Schaschlik is a German-Turkish-Hungarian fusion dish that is very popular in German Roadside stands. It is unique to Germania in that it is the first Kebab style dish that is braised rather than BBQed. The sauce is absolutely delicious too.



On March 11th our President Mark Pinnick made his sehr delicious Duetcher Gulasch over Späetzle. Sehr Gut!

The "Kueche Kameraden" is slowly forming and we are looking to the Germania membership to help with volunteering in the kitchen for upcoming events. These events are starting to fill the Germania's 2021 calendar. Please tell your family and friends that Germania is always accepting new members. Speaking of new things, the "Kueche Kameraden" is looking for new dishes to try in the Kueche. Please consider submitting a favorite family recipes ie: soups from old family cook books or your aunt's chicken fricassee recipe, all recipes are welcomed. These recipes will be featured in the monthly newsletter for all to make and enjoy at home.

Please keep Gerhart Queck in your prayers. He will be having a hip revision surgery in Florida within the next two weeks.

Mit Liebe und sofort,

Michael G. Queck

GERMAN PORK SCHASCHLIK RECIPE

This juicy, tender and tasty German style schaschlik recipe from the oven makes a perfect meal to feed the crowd on chilly nights. Made with pork, onions, bell peppers and vegetable stock without marinating the meat. And served with a spicy Zigeuner Sauce.

Equipment

- 2x baking sheet (33 x 40 cm(15.7 x 13 inch))
- 28 skewers, any

Ingredients

For schaschlik

- 2,5 kg (5-6 lbs) pork shoulder
- 500 g (1 lb) bacon cut into not too thin slices
- 1,5 kg (3 lbs) bell peppers (red, yellow and green)
- 2,1 kg (5 lbs) onions
- 2 liters (67,6 fl oz/ about 8 ½ cups) vegetable stock

Instructions

1. Cut pork, bacon and bell peppers into bite-sized pieces. Peel and cut onions into quarters. Remove the inner cores and separate the remaining onion parts into two layers, until you have had used up all the onions. Preheat the oven to 200 °C (395 °F). Put the meat and vegetables alternating on skewers. Start with meat, followed by bell pepper, pork belly, onions, liver and then onions. Start over until the skewer is full. It's best to end with the meat, since it holds better. Repeat the process until you have used up all the meat and vegetables.
2. Arrange schaschliks on the baking sheets. We've used 2 baking sheets for this recipe. Sprinkle part of the onion inner cores and the remaining peppers (if you have some) on top and then pour over half of the vegetable stock. Put the baking sheet in the preheated oven and let cook for 30 minutes.
3. In the meantime, make the sauce.
4. After 30 minutes remove the baking sheet from the oven, turn the shashliks and reduce the heat to 180 °C (356 °F). Let cook for another 30 minutes and done. Pour the remaining vegetable stock on the next baking sheet with schaschliks and follow the cooking steps you did to the first baking sheet. Serve immediately!!
5. Put one or two schaschliks on a plate, sprinkle with salt, paprika and curry powder. Spread the sauce nicely on top and sprinkle once again with paprika and curry powder. Serve with bread rolls, homemade bread, fried potatoes or french fries.

(Zigeuner Sauce on next page)

ZIGEUNER SAUCE RECIPE

Ingredients

- 2 medium onions
- 4 tbsp butter
- 1 large red pepper
- 2 medium carrots (optional)
- 5-6 mushrooms
- 3 tsp paprika powder
- chili powder or cayenne pepper to taste
- 2 tsp flour
- 150 ml white wine, dry
- 2 tbsp tomato paste
- 400 ml vegetable broth

Cooking Instructions

- Peel onions and cut into thin rings.
- Prepare carrots and cut them Julienne style
- Remove seeds and white parts from pepper and cut into small stripes.
- Clean mushrooms and cut into thin slices
- Melt 4 tbsp butter in a skillet
- Sauté the onion rings for 2-3 minutes on medium heat, add red pepper and let cook for 2-3 additional minutes
- Add the 2 medium carrots, mix well and remove skillet from heat
- Dust flour over the vegetables
- Spice with paprika powder and add tomato paste.
- Add white wine, mix well.
- Bring mixture in skillet to a brisk boil.
- Add vegetable broth and bring to a boil again.
- Let simmer on low hear for 10-15 minutes
- Spice additional as necessary