



DANK Chapter 71

German Heritage Society of Erie

Mitteilungsblatt



Volume 27 No. 3

April 2017



Spring has been a long time coming, although we had such a mild winter it seemed like it would never get here. But it seems like after Friday's snow and Monday's extra warm temperature and more spring like temperatures, it is really here to stay.

Spring is a time of renewal for all things...a time to look back and see what has been done and what can be improved upon. So it is with our Chapter as we look forward to the coming year.

We are starting 2017 with celebrating the 26th anniversary of our founding with a buffet dinner at the Männerchor Club. You should have received your

invitation in the mail by now. As always, we will underwrite half of the cost of the dinner (\$17 + tax and gratuity) as a Chapter member's benefit. For years we have been making quiet donations to various organizations from DANK and the German Festival Association. In December, donations totaling \$900 were made to the Erie historical Society, the Erie Public Library, the Erie Society for Genealogy Research and the Warming Shelter at the Church of the Nativity. Over the next three months, we will be awarding an additional amount of money to these groups and the first gift will be given on Wednesday, April 19th at our dinner.

For our first charitable contribution of 2017 it was determined to donate to an organization who will use the benefits in our own community – the **Veterans Miracle City Erie**. We will be joined by the local founder and director John Kowalczyk at our dinner.

Wednesday, April 19th, 2017

Männerchor Club Diamond Room

Time: 5:30– 8:00 P.M.

Dinner Buffet at 6:00 P.M.

*MENU: Tossed Salad, Beef Rouladen, Spätzle,
Stuffed Chicken Breast, Mashed Potatoes, Gravy,
Candied Carrots, Dinner Rolls, Dessert*

Cost: \$10/DANK member \$15/non member

**RSVP Required by Monday April 17th to
Beverly at 456-9599 or email to
erieoma@verizon.net**

Checks may be sent to: DANK 71



"All gave some – some gave all." To give yourself to defend and protect our nation cost you something – some paid the ultimate price, while others are left with broken bodies, a broken mind, or a broken heart. The toll that war takes on a man echoes far beyond the battlefield. We recognize the price you've paid then and now, and we sincerely thank you. We thank you for what you've done for us, and now we'd like to give back to you

Our service to you pales in comparison to the sacrifice you've made for the freedom we carry today, but it is our mission to see that Veterans and their families are recognized, cared for, and thriving.

Veterans Miracle Center Erie provides Veterans assistance in the form of basic life necessities such as clothing, hygiene products, housewares and more to Homeless, at risk or low income men and women Veterans in Erie, Crawford, and Venango counties. The products provided are new, and are provided at no cost to the Veteran.

Bißchen und Stüchen

The Erie Männerchor Gesangverein

Welcoming new singers



Rehearsals: Tuesday evenings 6:00 – 6:30 P.M.

Schedule for singing at Senior Homes:

May 2 Schmidt Towers
 May 9 Friendship Towers
 May 23 Elmwood Gardens
 May 30 Independence Court
 June 5 Niagara Village

Programs begin at 6:30 P.M.

Bits and Pieces

Glückwünsche zum Geburtstag



Apr 14 Janice Zuschlag
 Apr 24 John Becker
 May 1 Tom Schlaudecker

Herzlichen Glückwunsch zum Hochzeitstag



Apr 26 1986 Anne & Steven Hipwell
 Apr 27, 1967 Steve & Jacki Seib, Sr.
 Apr 28, 1962 Siegfried & Carole Wunner
 Apr 29, 1966 Daniel B. & Judith Koza

Veranstaltungskalender 🌀 *Calendar of Events*



Mittag ➤ **19 April 2017 Anniversary Celebration**

5:30 P.M. Dinner with John Kowalczyk guest speaker and a presentation to the Veterans Miracle Center Erie.

Mai 2017 General Meeting with Program & guest speaker

Juni 2017 General Meeting & Program



Thinking of You

Robert Brabender
 Emil & Gretel Daeschner
 Phil & Carol Susann
 Roland & Janice Zuschlag

Many times, our friends think they are forgotten because they can't attend our gatherings. Not true! You are missed and often thought of in a most special way. You are and always will be a valued member of our group.

Easter Fountains- a German Easter Tradition



One way towns in Germany prepare for Easter is by decorating fountains. These **German Easter Fountains** are covered with flowers and colored eggs, making them a festive centerpiece to the city center square.

History of Decorating an Easter Fountain

In parts of Germany, there was a tradition of drawing Easter Water (**Osterwasser**) for health and purification. Sprinkling it on the eyes was good for eyesight, and Farmers would give it to their animals to stay healthy. In Pomerania Easter Water meant Life and Fertility, and un-married women would go to collect some before the sun came up... if she could sprinkle it onto the man she loved, there could be a wedding soon.

To honor the water, the giver of life, people would clean the wells in springtime, and, over time, it became customary to decorate wells with ribbons, flowers and eggs.

The modern tradition behind the decorated fountains only goes back to the early 1900s. In 1909 the first Easter Fountain was decorated in Aufsess in Upper Franconia (Northern Bavaria). The idea spread, and in just a few years, fountains all around Franconia were being decorated. Unfortunately, the onset of WWII put a halt to the tradition.

In the 1980's the idea of decorating an Easter Fountain gained traction again. The idea was to tie it in to the tourist industry, and it worked. Busloads of tourists traveled to see the decorated fountains. And the custom is spreading throughout Germany. Today, wells are decorated with evergreen branches, flowers, paper ribbons, and plastic eggs (to combat vandalism and hold up to the elements).



Osterbrunnen in Teuchatz



Neckargemünd Marktplatz,

journey-to-germany.com/easter-in-germany.html



Tiefenpoelz, Germany



Biberbach, Germany



Schloßberg, Oberstadion, Land Baden-Württemberg
Kleingese



Bierosterbrunnen – Beer Easter Fountain





Easter in Oma's Küche

Like Spring with its fresh earth and floral scents that bring us much pleasure, at Easter there are many sights and smells that stir our memories. Here is a recipe for the German Osterbrot.

Easter Bread - Osterbrot

German Easter bread is usually a soft, white loaf made in a round shape and scored with a cross. Filled with currants and almonds and scented with lemon peel, German Easter bread is not as heavy as a brioche; it is light with a more cake-like texture. Most often, it is glazed with apricot jam straight from the oven and sprinkled with almond slivers but you can choose other methods of glazing, such as coarse sugar, milk or egg yolk.



Makes one loaf, about 12 servings

Step 1:

- 1 c. (120 g.) Zante currants
- 1/4 c. (40 g.) chopped almonds
- Milk

Step 2: Sponge

- 1 2/5 c. (170 g.) low protein flour* (all-purpose flour; ½ cake & all-purpose flour; or Italian style flour).
- 1/4 tsp. instant yeast*
- 2/3 c. (150 g.) cold milk

Step 3:

- All of the sponge
- 1 2/5 c. (170 g.) low protein flour*
- 2 - 3 T. (35 g.) sugar
- 1 small (33 g.) egg
- 1 tsp. instant yeast*
- 1/2 tsp. (4 g.) salt
- 3 1/2 T. (50 g.) sweet butter
- 1 tsp. lemon or orange zest

Glaze : Your choice of milk, egg yolk, apricot jam or powdered sugar glaze Almond slivers or coarse sugar

**Low protein flour (about 9%) or mix cake and all-purpose flour (1:1 ratio), King Arthur Italian-style flour or just make the bread with all-purpose flour.*

Instant yeast can be replaced with regular, dried bread yeast or fresh yeast (4 grams and 20 grams, respectively), but dissolve them in some of the liquid for best results. Instant yeast can be mixed into the dry ingredients.

1. Pick over the currants (small raisins) and let them soak in water. 2. Soak the almonds in a little milk. Drain both well before using (see below).
3. Mix the ingredients for the sponge together until it forms a ball. Knead for several minutes with a machine or by hand, being careful not to let the sponge temperature rise above about 72°F (22°C or room temperature).
4. Let the sponge work for 1 - 2 hours and room temperature.
5. Place the sponge, flour, sugar, egg, yeast and salt in a bowl and mix until combined. Knead for several minutes. Add the butter and lemon zest and knead for several more minutes.
6. Add the drained currants and almonds and knead them in. You may have to add a little more flour to make the dough less sticky. The amount depends on how wet and plump the raisins are. Turn the dough out onto a floured board to finish and knead until satiny and only slightly sticky. Form the dough into a loose mound and let rest on the table for 30 minutes.
9. Turn oven on to 390°F with a baking stone, if you have one. If you do not have one, line a baking sheet with parchment paper. Form the dough into a boule (round loaf), pulling the surface down over the dough towards the bottom and pinching closed.
11. Cover with loose plastic wrap and let the loaf rise 45 minutes at room temperature on a floured board or the parchment papered baking sheet.
12. A few minutes before baking you can glaze and score your loaf. Brush milk or beaten egg yolk over the surface and sprinkle with sugar or almonds if you wish, then score a cross in the loaf with a razor blade.
13. Bake (■ Find a pan which covers the bread and sits directly on the stone or sheet. A foil roasting pan or a more permanent cover like a deep, steam tray pan will do the trick. ■ After placing the bread on the stone in the oven, carefully place a pan with plenty of headroom over the loaf. Remove after the first 15 minutes.) for 30 to 45 minutes, (or until internal temperature reaches 185°F.) If the loaf is too dark on top, tent with foil for the last part and reduce the temperature to 350°F.
14. If you have not used a glaze before baking, brush hot loaf with apricot jam and sprinkle with almond slivers (traditional) or allow to cool and glaze with a powdered sugar and milk mixture.

Ostermärkte - Easter Markets - Francine McKenna-Klein

Germans know how to celebrate life and enjoy themselves. And they love their festivals. They have them—from wine festivals to Goth festivals to Bach festivals. . . and let's not forget their famous Christmas markets! Germans also have Easter markets and they are pure greatness.

There are nothing like as many Bev, and they are much less commercial than the Christmas markets, with beautiful handcrafts, flowers, Osterkerze, ornaments etc.

It is a completely other time of year so the atmosphere is different of course, really springlike and with all types of outdoor activities for youngsters etc.

There are egg artists for example. They come from all over Europe, and depending upon the market these artists will be working on quail, chicken, or ostrich eggs...painting, engraving decorating with stones, lace, patchwork, dried flowers. They are not just "decorated eggs" but miniature works of art.

Ostermärkte differ from region to region, which is quite fascinating to experience as it shows just how the customs and traditions of the various areas are still followed after all these years.

Easter markets (or Ostermärkte) are set up like German Christmas markets. There are craft and food vendors sprinkled through out the city's centurms. You can grab a bratwurst and sip some mulled wine as you look at beautiful handmade crafts ranging from ornate eggs to leather work, glassware, pottery and wood carvings.



Photo by wien.info

Easter Markets are opening everywhere, with their "traditioneller Osterschmuck", elaborately decorated eggs and culinary specialties, and this is the Easter market in front of 16th century Baroque Schloss Schönbrunn in Vienna, Austria. The Ostermarkt also host egg artists. Yes, you read correctly: Egg artists! Easter markets attract egg artists from all over Europe. Depending upon the markets you attend, you can find these artists working on quail, chicken, or ostrich eggs!

Schönbrunn means "beautiful spring", a name that has its roots in the palace's artesian well from which water consumed by the Habsburg court was drawn.

Sixty exhibitors, Austrian handicrafts, Osterhasenwerkstatt (Easter Bunny workshop) where children can shape marzipan rabbits, an Easter nest hunt of course, and all to the musical background of "Jazz am Ostermarkt".

Sankt Wendel

(Photo: sankt-wendel.de)

This market hosts multiple streets of vendors, offering anything and everything from handcrafted Easter decorations to delicious Chimney Cake. Little huts depict different scenes of Easter, and if you tour all the vendors there's always the beautiful church in the middle of the market to visit. The Ostermarkt also gives visitors some beautiful attractions to view such as a large and colorful Easter crown along with a giant Easter egg. This festival and it's ninety vendors runs from March 30 through April 2.





Wiesbaden

Since the time of the Romans, people have been visiting this magnificent city to just take a dip! The city is home to 26 hot springs. This Easter market provides visitors with the chance to try sweets from the local Kunder Chocolate Company. This company offers customers over a hundred different chocolatey choices including Rheingau jelly (wine jelly), chocolates you can eat and drink. It's paradise, friends! The Weisbaden Ostermarkt is open March 31 through April 2.

Photo: ostern-in-deutschland.de

Waldenbuch

This Easter market hosts a bunny petting zoo, but let's not forget the Rittersport Chocolate Factory, Museum, and Store! Besides the art museum, this factory also provides a workshop for kids and a cafe, so the visit can be enjoyed by the whole family. This addictive chocolate is well worth the trip. The Waldenbuch Easter market is on April 9.

Photo: ostern-in-deutschland.de



Berlin

This lovely Easter market is held April 15-23 and provides some seriously great entertainment! Visitors can expect medieval battles that include knight jousting, fire shows, and acrobatic shows. If you come out on April 15, try to plan to stay until 7 PM so you can take in the Easter bonfire at the Britzer Garden. It's a chance for everyone to get together and chase away winter spirits while also welcoming spring. You can count on mulled wine and bratwurst—is there anything better?

Photo: top10berlin.de



Munich

Honestly, a trip to Munich should just be on anyone's list. It's a beautiful city, but in my opinion, it's even more so during the Easter holiday. Take a walk along the majestic Isar River and follow it up with a visit to one of the many beer gardens. . . and let's not forget the delicious Bavarian foods! Munich's Olympiapark turns into pure Easter excitement for little ones, who can spend their day hunting ginormous Easter eggs, painting eggs, and enjoying carnival rides.

This awesome Easter market is April 16.

Photo: natalieast.com



And they are held in such lovely settings, so even more enjoyable with the lighter nights and warmer days of spring.

My sincere thanks to my friend, Francine, for sharing her thoughts on the Easter Markets. This is not something that is widely publicized in the United States. Francine is the editor of the German Culture page on FB and is a regular contributor to our German American Journal magazine.



DANK CHAPTER 71
750 East 10th Street
Erie, PA 16503-



*We are hurrying to our Anniversary Dinner
April 19th - Will you be there?*



German Word of the Day - Tatendrang

Have you ever leapt out of bed on a particular morning flooded with the uncontrollable urge to get something done, such as hit the gym, clean up your home, or finally start writing that novel you've already mapped out in your mind? Then you were gripped by a sense of "Tatendrang."

Germans are often defined as "task oriented people." So "Tatendrang" - which literally means "action urge" - describes that feeling you have when you just can't wait to start getting stuff done. Another in a long and proud line of awesome German compound nouns, it is based on the words "Tat" (action, deed, task) and "Drang" (urge).

Clearly the opposite early morning urge to "Tatendrang" would be the desire to hit the snooze button and sleep in. People who do not like mornings in Germany are, moreover, known as "Morgenmuffel" (morning curmudgeons, morning grumpus) - and they are definitely a minority in a nation of "task oriented" early risers.