



Enzian Ski Club

NEWSLETTER – February 2026

Club Meetings at
Deutscher Club
787 Featherbed Lane
Clark, NJ 07066
732-574-8600

Next Meeting

Thursday March 12, 2026 at noon
Deutscher Club Clark

President Emeritus
Siegfried Brunnacker

President
Klaus Reh

Vice President
Mark Sternefeld

Recording Secretary
Laura Poteara

Corresponding Secretary
Susan Stonitsch

Treasurer
Inge Volk-Biehl

Financial Secretary
Karlheinz Wagner

Webmaster
Susan Stonitsch

There's still time to pay your dues for the 2025/2026 season
\$30.00 single, \$35.00 family
Make check out to Enzian Ski Club. Pay at a meeting or mail your dues to
Karlheinz Wagner
938 Mountain Avenue
Mountainside, NJ 07092.



Visit our website at
www.enzianskiclub.com
Catch up on meeting
minutes, club newsletter,
schedules and photos

Upcoming Meetings in 2026

February 2026: **no meeting** (trip to Drei Zinnen)
March 12, 2026 12:00 pm at the DCC, general meeting
April 9, 2026 12:00 pm at the DCC, general meeting
April 19, 2026 12:00 pm at the DCC, club dinner dance
May 14, 2026 12:00 pm at the DCC, Vorstand elections for the 2026/2027 season



Message From Our President:

It was disappointing to see only eleven members at the January meeting. But the members who were present motioned to continue having meetings after December, even with low turnout. We are happy to get together no matter what the circumstances. We can meet and not ski and ski and meet regardless!

Financial Secretary Report:

Karlheinz Wagner reported that two more members have paid their dues.

Future Ski Trips:

President Klaus Reh again asked for suggestions for a ski trip in 2027. Suggestions are Lake Tahoe, Taos, New Mexico, Jiminy Peak in Canada and Snowmass/Aspen. Some members at the January meeting said that they still prefer going to Europe. As you know, venues fill up fast, so the club members need to decide on a destination soon. What do you think? The Board would love to hear your ideas!



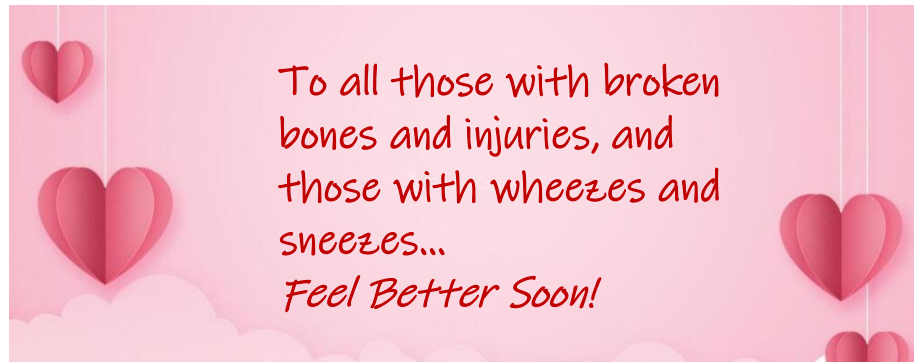
The club is planning our annual dinner dance on

Sunday, April 19, 2026

at the Deutscher Club Clark.

If you would like to be a part of the planning,
please contact Klaus Reh.

In case you missed any of our meetings, you can read the meeting minutes on our website. Go to the Club Meetings page to download the meeting minutes. www.enzianskiclub.com



*Birthday greetings to all
members born in February!*



February 2nd, 2026 is Groundhog Day !



In 1886 Groundhog Day appeared in the Punxsutawney, Pennsylvania local newspaper for the first time. The following year brought the first official trek to Gobbler's Knob. Each year since then has seen a steady increase in participation of the celebration from people all over the world.

The Christian religious holiday of Candlemas Day has become commonly associated with the current celebration, but its roots are older than that. The celebration started in Christianity when February 2nd became the day that Christians took their candles to the church to have them blessed. This, they felt, would bring blessings to their household for the remainder of winter.

It wasn't until this belief became a tradition in Germany that an animal was introduced into the lore, hence another evolution of February 2nd. If, according to German lore, the hedgehog saw his shadow on Candlemas Day there would be a "second winter" or six more weeks of bad weather.

As German settlers came to what is now the United States, so too came their traditions and folklore. With the absence of hedgehogs in the United States, a similar hibernating animal was chosen. This leads to yet another evolution in the legend and to present day Punxsutawney.

Today, Groundhog Day remains what it was when the tradition first came to our shores and found its way to Punxsutawney. A day to take everything a little less seriously and break up the winter monotony.

Source: www.groundhogday.org





I needed to do the laundry, but then I realized I was out of detergent, so I went to write a shopping list and realized how unorganized the junk drawer was and started checking pens for ink. When I went to toss all the junk, I saw that the trash was full, but before I took it out, I wanted to get rid of old food in the fridge. That's when I realized a juice jug had leaked so I needed to clean it up, but when I went to grab a rag, I saw that the pantry closet was a nightmare, so I started organizing it. And that's how I ended up on the floor looking at my old albums from the 1990's and not doing the laundry. Sound familiar?

FROM THE GERMAN KITCHEN

Königsberger Klopse (King's Mountain Meatballs)



This iconic German meatball recipe in sauce is often served on special occasions, yet easy enough to make for a weeknight dinner. Königsberger Klopse are meatballs that originated in the Prussian city of Königsberg, which became part of Poland and now Russia after the second world war. An attempt to rename this popular German meatball to reflect the city's new name was not a success. They are still called "Königsberger Klopse," not "Kaliningrader Klopse." It's a popular dish all across Germany and from grown-ups to kids, everyone loves it! *Source: www.dirndlkitchen.com*

For the Klopse:

1 ½ to 2 lbs. ground meat, mixture of beef and pork	1 tbsp. flour
9 slices white bread, stale, with crusts removed	3/8 tsp. salt
2 cups loosely filled cooked grated potatoes	2 tbsp. capers
5 anchovy filets (optional)	pepper to taste
2 eggs	

Soak bread in water for about 2 minutes, then squeeze out. Mince anchovies as fine as possible. Blend meat, bread, potatoes, anchovies, eggs, flour, salt, pepper, and capers. Form 18 balls the size of small eggs. Roll balls in flour and drop into a large pot of medium boiling salt water. Cook for 12 minutes. Remove from water and keep warm.

For the Sauce:

3 tbsp. butter	1 ½ tsp. lemon juice
2 tbsp. flour	½ tsp. salt
3 tbsp. capers	pepper to taste
4 cups soup stock	

Melt butter in a large pot with butter. Add flour and blend well with a fork. Do not brown. Add capers, lemon juice, salt and pepper. Add boiling soup stock. Stir well with a whisk to prevent lumps. Simmer slowly, covered, for 15 minutes, stirring frequently to prevent burning. Add Klopse to sauce and simmer for 5 minutes. Serve with a side of mashed potatoes and asparagus.

Source: Miller's German Cookbook © Copyright 1972 Nitty Gritty Productions, Concord, CA