



Enzian Ski Club

NEWSLETTER – APRIL 2026

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

Next Meeting
Thursday April 9, 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.



Happy Easter!

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

Upcoming Meetings in 2026

April 9, 2026 12:00 pm at the DCC, general meeting
April 19, 2026 12:00 pm at the DCC, club dinner dance (see invitation on next page)
May 14, 2026 12:00 pm at the DCC, **Vorstand elections for the 2026/2027 season**



*The Enzian Ski Club cordially invites you to our
62nd Anniversary Gala Dinner Dance*

Sunday, April 19th, 2026

*Deutscher Club Clark
787 Featherbed Lane
Clark, N.J. 07066
Phone 732-574-8600*

Program

Noon – 4:00 pm: *open bar with beer, wine and soft drinks only*

Noon – 1:00 pm: *Social Hour with hors d'oeuvres*

1:00 – 4:00 pm: *Dinner*

Cocktails/ hard liquor may be purchased separately at the bar.

Music by Bernie

\$75.00 *per Person*

Please RSVP by April 7th, 2026

Please make checks payable to Enzian Ski Club

Send to Inge Biehl, 6 Dorset Lane, Summit, N.J. 07901

Please clip and mail with payment



Name(s) _____

Number of Persons Attending:

Members / Guests _____ (\$75.00 per person)

Amount Enclosed \$ _____

To all those with broken bones and injuries, and
those with wheezes and sneezes...
Feel Better Soon!

*Birthday greetings to all members
born in April!*



3 Zinnen with Venice & 2026 Olympics FEBRUARY 13 – 22, 2026 (hosted by the Boston Ski Club)

From President Klaus Reh:

Thirteen of us skiers from the US joined Reiner Haass and his son Martin from Germany in Sexten, Italy in South Tyrol. We all had a great time at the 3 Zinnen plus the adjoined Kronplatz Ski Area. The hotel was a great place to stay too....just in case you did not go skiing. On Wednesday we went to the women's giant slalom downhill race to see Mikaela Shiffrin bring home the gold medal. Afterward we strolled around and saw the Olympic flame. What a beautiful place to see! On Thursday it snowed really hard...that did not stop the younger ones to venture out to have a good time. Friday was another beautiful day of skiing and visiting the alpine huts where all the good food was served. On Saturday we went to Venice and spent the next 2 days there to enjoy ourselves. We also watched the hockey game in an Irish pub. At the pub the Canadian curling gold medal team stopped in to let us take some pictures with them.



If the person who named Walkie Talkies named everything:



- Stamps: Lickie Stickie
- Defibrillators: Hearty Starty
- Bumble bees: Fuzzy Buzzy
- Bra: Breastie Nestie
- Fork: Stabby Grabby
- Socks: Feetie Heatie
- Hippo: Floatie Bloatie
- Nightmare: Screamy Dreamy

FROM THE GERMAN KITCHEN

Überbackener Blumenkohl (Baked Cauliflower)

- 1 large cauliflower head
- 2 tablespoons butter
- 2 tablespoons flour
- ¼ level teaspoons salt
- Pepper
- ½ cup grated cheese (Emmentaler, Cheddar or Parmesan)
- 3 strips bacon or thin ham slices
- ½ cup breadcrumbs fried in butter



- Cut green leaves from base of cauliflower being careful to leave the full head intact. Wash and soak in saltwater for 15 minutes.
- Pour about 2 inches of water in a large pot and bring to a boil. Place the cauliflower head upright in the boiling water, cover and cook for 5 to 7 minutes until you can insert a fork, but not tender.
- Remove cauliflower carefully from the water and set aside to drain. Keep the water.
- Preheat oven to 400 degrees F. Grease a casserole dish and set aside.
- Melt butter in a small frying pan, add flour and stir in. Cook until it begins to brown, stirring constantly. Add 2 cups of the water retained from cooking the cauliflower and stir in well with a fork or whisk. Cook until the mixture thickens. Add salt and pepper.
- Place the cauliflower head upright in the casserole dish and pour sauce over the cauliflower. Sprinkle with grated cheese and pepper. Add bacon strips or ham.
- Bake in 400 degree oven for 20 to 30 minutes until top is browned, or bake 20 minutes and brown under broiler.
- Sprinkle breadcrumbs over cauliflower and serve immediately.

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