



Enzian Ski Club

NEWSLETTER – MAY 2026

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

Next Meeting
Thursday, May 14, 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

May 14, 2026 12:00 pm at the DCC, **Vorstand elections for the 2026/2027 season**



Dinner Dance

Our club dinner dance on April 19 was another success, with thirty-four guests attending. We enjoyed good food (choice of prime rib, chicken or filet of sole), music by Bernie and a pleasant afternoon with our long-time club friends. Although there was another function at the Deutscher Club on the same day, the club set the room up with a divider that gave each event its own space. Although no one seemed to pay attention to the reserved parking spaces for our event, our members were still able to park conveniently. Thank you Inge for collecting the money, keeping a head count and taking pictures. And thanks to all who helped make this affair possible!



Thank you everyone who attended our meeting on April 9 and the dinner dance on April 19. It's always great to see everyone. Many thanks to Stacey Zegla for taking the meeting minutes when the recording secretary is absent. Photos from the ski trip to 3 Zinnen have been posted to our website. Be sure to check them out.

Also, the club would like to establish a distinguished member award for the club's longest-tenured member, Walter Fink, who has been a member since 1964, potentially waiving his dues. We will contact him at his address on record.

Again, please help us choose a destination for our next trip in 2027. We would like to choose a destination somewhere in the western US, like Lake Tahoe, since there is always plenty of snow for our skiers and something to do there for non-skiers as well. Come to the meeting in May and voice your ideas!



Karlheinz Wagner reported that nine members still have not paid their dues, and another member paid their dues last week. Money has been allocated to pay Bernie for playing at the dinner dance, and since he will be playing alone instead of the usual trio, the club was able to lower the club's cost for hosting the dinner dance. If you would like to know more details about the club's financial status, please come to a meeting.



Please let Susan Stonitsch know if your email address has changed, since some of the newsletters bounce back as undelivered. Sometimes the newsletter can't be delivered because the recipient's mailbox is full, so please check and empty your email regularly. If you have an idea for the newsletter please let Susan know. She can be contacted at enzianskicubwebsite@gmail.com, or at 908-342-7349.

Traffic to our website increased during the months of February and March. The website is a great way for members to stay informed, especially when they are unable to attend meetings. Newsletters, meeting minutes, the club calendar, and photos are all available on our website. However, the cost of maintaining the type of website we currently have has been increasing yearly. Susan will contact GoDaddy to see if we can change our current website from a marketing platform to a purely informational format in order to reduce costs to the club.

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

Happy Birthday to all members born in May!



A tour bus driver was taking a bus full of seniors to Atlantic City, when a little old lady tapped him on the shoulder. She offered him a handful of almonds, which he gratefully munched up. After approximately 15 minutes, she tapped him on the shoulder again and handed him another handful of almonds. She repeated this gesture about eight times. Finally, the bus driver asked her why the seniors didn't eat the almonds themselves. She told him that it was impossible because of their old teeth. They weren't able to chew the almonds. "Why do you buy them at all, then?" he asked, puzzled. She replied, "We just love the chocolate around them."

FROM THE GERMAN KITCHEN

Krautwickel (stuffed cabbage)

2 lbs. ground meat	2 level teaspoons caraway seeds
1 large head of white cabbage, about 10 inches in diameter	1 ½ level teaspoons salt
2 eggs	Pepper
1 medium onion	Lard or cooking oil
1 rounded teaspoon finely chopped parsley	2 to 3 cups soup stock
1 level teaspoon ground (not powdered) marjoram	Thread

- Wash cabbage and cut out center stem. Put about 2 inches of water in a cooking pot and some salt. Put cabbage head upright in water, cover and steam. As the outer leaves get tender, remove cabbage from pot and peel off the tender leaves. Set leaves aside to drain.
- Return cabbage to pot and repeat until all the leaves are removed. Make six piles of two to three of the larger outside leaves and set aside.
- Finely dice the remaining smaller leaves from the heart. Finely dice the onion. Add the diced cabbage leaves, onion, parsley, marjoram, caraway, salt, some pepper and the eggs to the ground meat. Mix well.
- Divide the meat mixture into six equal portions. Form each portion into the shape of a small meatloaf. Wrap each meatloaf in the large cabbage leaves. Make sure that the meat is completely wrapped with two or three layers of cabbage leaves. Tie well with thread.
- In a frying pan, lightly brown the Krautwickel on all sides. Add soup stock to large pot or roasting pan and bring to a boil. Add Krautwickel to soup stock, cover, and slowly simmer for 60 to 90 minutes.
- Instead of simmering in a pot, Krautwickel can be done in the oven, but they must be basted from time to time.
- Sprinkle lightly with pepper immediately before serving.

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