Enzian Ski Club
NEWSLETTER – MARCH 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.

Happy Spring!

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

Upcoming Meetings in 2026
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

March 17th is St. Patrick's Day!
What kind of spells do leprechauns use? *Lucky Charms.*
What would you get if you crossed Christmas with St. Patrick's Day? *St. O'Claus.*
What is green and sings? *Elvis Parsley.*
Why should you never iron a four leaf clover? *You don't want to press your luck.*
Why do leprechauns like to garden? *Because they have green thumbs.*
How old are leprechauns? *So old that they can remember when rainbows were black and white.*
When is an Irish potato not an Irish potato? *When it's a French fry.*
How is a good friend like a four-leaf clover? *They are hard to find.*

May your troubles be less and your blessings be more
And nothing but happiness come through your door!

Important March Dates
March 8: Daylight Savings Time starts
March 17: St. Patrick's Day
March 20: First Day of Spring
March 29: Palm Sunday

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

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

Birthday greetings to all members born in March!

Irish Pea Salad

Ingredients for the salad:
• 2 cups peas (you can use frozen or fresh peas, blanched briefly to retain texture)
• 1 cup diced cheddar cheese (or milder mozzarella or Jack cheese)
• 1 cup chopped celery
• 1 cup chopped red bell pepper
• ½ cup finely chopped red onion

Ingredients for the dressing:
• ½ cup mayonnaise (you don't want to substitute this)
• ½ cup sour cream (or Greek yogurt for a healthier alternative)
• 2 tbsp apple cider vinegar (optional add 1 tbsp sugar to cut tartness of vinegar)
• salt and black pepper to taste

Step 1: Prepare the salad
In a large mixing bowl, combine peas, diced cheddar cheese, chopped celery, chopped red bell pepper, finely chopped red onion. Stir these ingredients together until evenly mixed.

Step 2: Make the dressing
In a separate small bowl, whisk together mayonnaise, sour cream, apple cider vinegar, sugar if using, salt and black pepper until the mixture is smooth and well-combined.

Step 3: Combine salad with dressing
Pour the dressing over the vegetable mixture in the large bowl. Gently toss the components using a spatula or large spoon, ensuring everything is well-coated.

Step 4: Chill
Cover the bowl with plastic wrap or transfer the salad to an airtight container. Refrigerate for at least 1 hour to allow the flavors to meld together.

Step 5: Serve and enjoy
Before serving, give the salad a gentle stir to redistribute the dressing and ensure it looks fresh and inviting. Spoon the vibrant Irish Pea Salad into a serving dish.