

Trentoner Donauschwaben Nachrichten

Volume 16 Issue 2

April-June 2016



Points of Interest

- Aldi is a leading global discount supermarket chain with almost 10,000 stores in 18 countries, including the U.S.
- Based in Essen, Germany, it was founded by brothers, Karl and Theo Albrecht in 1946.
- It is one of the world's largest privately owned company.
- Partner, Karl is reported as the richest man in Germany.
- They introduced the name "Aldi" for their stores in 1962.
- There are a number of Aldi supermarkets in our Delaware Valley area, including brand new ones in Levittown, PA and Hamilton, NJ.
- Source: "I Like Germany", on the web, May 18 2016. Our newsletter is copyrighted ©. All rights reserved.



October 15, 2016

Our Club's 60th Anniversary Celebration
at the German-American Society, Yardville, NJ
5 - 9 p.m.

A Reason to Celebrate....

The purpose of this evening is to honor and celebrate our Donauschwaben immigrants who came to the United States in the 1950's to begin a new life, explore new opportunities, help build this country's economy through their hard work, trades and skills, while holding on to their rich heritage and tradition. This event will be filled with music and entertainment by the Heimatklaenge, performances by the UGH and Philadelphia/Trenton Donauschwaben Dance Groups, great food (buffet style dinner) and camaraderie! To mark this extraordinary milestone, we will publish a full-featured program booklet. In it you will find photos and stories about our organization, as well as ads, original artwork, memorials and well-wishes from members, friends, fellow German Clubs and area businesses. We hope you will consider recording a bit of personal history, remember loved ones past and present, or just help celebrate the moment. Please check out our advertising form below and we would be grateful if you would consider placing an ad, as well as helping us spread the word. Tickets are now available, at \$35 each, and can be purchased by calling (609) 586-6109, or emailing LTindall.llc@gmail.com, or DSATrenton@aol.com. It's not too early to reserve your seats or perhaps a table (which are tables of 8). Everyone in attendance receives a complimentary door prize ticket for a chance to win either a \$200 gift card to Ruth's Chris Steakhouse, or a \$200 Amazon gift card. Just in time for the Christmas season! **RECHT HERZLICHEN DANK!!!!**

2016

WALLFAHRT—Postponed

The event was scheduled for Sunday, June 5. Our club was once again to participate in this special pilgrimage to the shrine of St. Katherine of Drexel Church at 1663 Bristol Pike, Bensalem, PA. We were to gather at our clubhouse at 8:00 AM to travel caravan-style to that location. The event, is a wonderful mix of music, singing and tradition as we commemorate the time period between 1944 and 1949 when so many Donauschwaben encountered tragedy and sorrow.

However, due to a Bensalem Township event conflict on that day, the road will be closed, so our event had to be postponed. Look for a new date in the future.

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Club Matters, Members & Stuff



Club Hike

Several Club members joined in on a hike on April 17th at the Baldpate Mountain Park in New Jersey. The exercise club!

Club Scholarship

The Scholarship Committee is proud to announce that our Club will present five scholarships to deserving students studying German in all three of our local Hamilton High Schools. We will be attending their awards ceremonies later in May/early June, and will announce the recipients in our next newsletter. Stay tuned! Thank you to all our Club members, our AutoKlub and friends who continuously support our scholarship program through generous donations. Herzlichen Dank!

Happy May!

For those who attended our Mother's Day Dinner (Muttertag Essen), we say a heartfelt "Danke Schoen"! We packed the house!!! It truly was a festive event/program honoring mom. And how fortunate we are to have so many members of our younger generation participate in this celebration with poems and songs! Thank you also to our wonderful kitchen volunteers who always prepare such a fabulous and delicious feast! **

German Society's Outing Today

The Donauschwaben Society of Trenton is presenting an afternoon of home-cooked German food and music today at the German-American Picnic Grounds in Yardville, with entertainment provided by the 40-man "Singelfinger Kappelle" Band, just arrived on tour from

Germany. The festivities run from 1 to 9 p.m. at the Picnic Grounds on Uncle Pete's Road, and \$2 covers the price of admission. Today's events mark the first leg of a wide tour being undertaken by the "Singelfinger Kappelle" Band. The

music-makers, who hail from the German town of Sindelfingen — home of the Mercedes-Benz automobile factory — last toured the U.S. in 1967. Many members of the brass band, which plays everything from classical to dance music, are employed by the Mercedes factory when

they're not performing. The Donauschwaben Society, which was founded in 1956, is dedicated to preserving and making the public aware of the customs of the Donauschwaben — a German-speaking people from the Danube Basin in Hungary.

Remember this day???

17 September 1972, *Sunday Times Advertiser******



Special Thanks from Our Friends

Our friends of the Old School Euros Car Club expressed a special thanks for our club's donation to their "Dubs in the Shrubs" auto show in April. The show benefited Alex's Lemonade Stand (childhood cancer research).



Donauschwaben History & Culture

STEUBEN DAY OBSERVANCE ASSOCIATION OF PHILADELPHIA & VICINITY

GERMAN DAY 2016

Saturday, June 25

Die Heimathlänge
Available at all German-American Clubs

\$7.00
Pre-Sale Tickets

\$10.00
ADMISSION AT THE GATE

GATES OPEN 12:00 NOON

- ◆ 1:00pm to 3:00pm - **DON BITTERLICH and his WANDERING ACCORDION**
- ◆ 3:00pm to 7:00pm - **Music from the HEIMATKLÄNGE ORCHESTRA**

CROWNING OF MISS GERMAN-AMERICA PHILADELPHIA TAKING PLACE AT 5:00PM

FUN, SOCCER, DANCE, FOOD & BEER FOR PURCHASE UNTIL 10:00pm

We Can't Wait To See You At German Day

STEUBEN DAY OBSERVANCE ASSOCIATION OF PHILADELPHIA & VICINITY
 4666 E. Bristol Road, Oakford, PA 19053
 Facebook.com/GermanAmericanParade | Facebook.com/GermanHungarians

Join us for this special day in June at the UGH clubhouse.

Join us, the Philadelphia Donauschwaben, the United German-Americans and other local German-American groups as we celebrate the day with great German food, drink, soccer games and entertainment.



500th Anniversary of the German Beer Purity Law—Prost!



2016 marks the 500th anniversary of the German Beer Purity Law (Reinheitsgebot)

Beer is made from hops which is a plant. That makes it a vegetable...

THEREFORE, BEER IS A SALAD!

This was the first official food safety law in the world. Originally only hops, water and barley were allowed to be used. In the 17th century, yeast was added to the list. There is a movement in Germany to repeal the law to allow the brewing of craft beers with their success here in the U.S. Germany has about 1,250 breweries, one-half of them in Bavaria.

Membership News



2014-15 Club Officers & Newsletter Staff (see 2016 election results on page 10)



Joseph Brandecker, Jr. President. Dennis J. Bauer, Vice President/Newsletter Editor
Bob Walter, Vice President. Kim Walter, Club Photographer
Alfred Tindall, Treasurer & Mike Lenyo, Vice-Treasurer
Hans Martini, Secretary. Eva Martini, Recording Secretary
Staff Writers: Hans & Adam Martini, Andy Franz, Christa Tindall Pullion & Michael Lenyo & others
Melanie Brandecker, Newsletter Copy Editor
AutoKlub Leader: Terry Huff
Website Committee: Tom Rubino—Web Master, Dennis J. Bauer & Hans Martini
Genealogical & Historical Researcher: Dennis J. Bauer
Mail Room Coordinator: Eva Martini



Get Well to members, **Joe Brandecker, Keith Carson, Carol Bauer & Jacob Bauer, Martha Bartlog, Mary Beth Huff, Richard West and Erika Volltrauer**, and those members that we were not aware of .



We welcome new members; **Georg and Dorothea Erk and daughter Brigetta Bower** of Willingboro, NJ.

Membership Happenings (births, engagements, weddings, deaths, anniversaries, graduations)



Lexie Herdt, completing her first year in Grad School at Texas Tech University, has been awarded the EAPSI Research Grant by the National Science Foundation to investigate fine-scale heat-health relationships in urban micro-climates within Seoul, South Korea. Lexie will be working in collaboration with the Seoul National University Atmospheric Science Department and will be living in Seoul for eight weeks from June through August of 2016. Her mom, dad, sister Torie, and brother Christian wish her well with this endeavor. ***

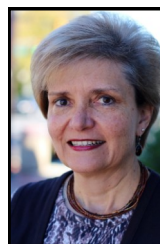
Recognize any of these members from the past?



How about our club members; **Steve Brandecker and Chuck Pinkerton** with **Bob Kirkpatrick and Jimmy Hamilton**....



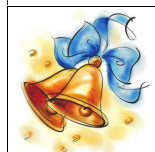
Our condolences go out to the Lieblang family & friends on the passing of member **Jim Lieblang**. Jim was a huge supporter of the club's student scholarship fund and auto show. Jim died May 11th at Capital Health Medical Center at Hopewell, NJ. Born in Trenton, he graduated from Parsons College in Fairfield, IA. He then enlisted in the U.S. Army and served in Italy and Germany. Jim was the son of the late George Lieblang . He is also survived by wife, Kathleen J. Ryklicki Lieblang; mother, Dorothy Roatch Lieblang; son and daughter-in-law Matthew J. Lieblang and Stephanie Tompkins; sister, Virginia Cowell and husband Albert, and several grandchildren, nieces and nephews. He worked for Xerox, the Atlantic Foundation of Princeton and then the Community Blood Council of NJ as controller. ***



Congrats to member **Liz Tindall** on her appointment by Hamilton Mayor Kelly Yaede of Hamilton to the Economic Development Advisory Committee. She also has her own business, Liz Tindall & Associates, L.L.C., which assist local businesses & nonprofits with resource opportunities. ***

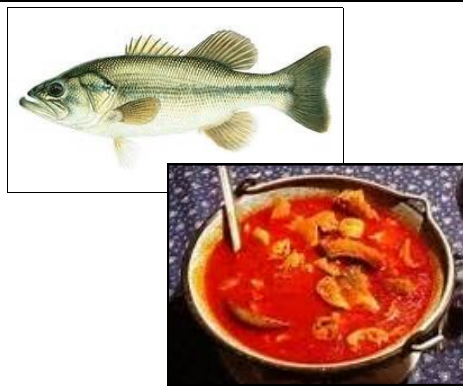


Congrats to member **Mark Gruzlovic** on his appointment by the Hamilton Township Mayor as a member of Hamilton's Special Needs Commission. He is the father of an adult child with special needs and has experience in meeting the challenges that face special needs residents. Mark, an employee with the NJ Department of Env. Protection and is a member of the Order of the Elks and the American Hungarian Association of Trenton.



Members **Mike and Danese Lenyo** announce the marriage of daughter and member **Lyla to Landon Crider** this coming September in Atlanta, Georgia. **

Deutsche Ecke, Seite I



“Fischpaprikasch” by Adam Martini

Der Verein der Donauschwaben, Ortsgruppe Trenton, New Jersey, ein kleiner aber sehr aktiver Klub, der noch immer vieles von Sitten und Gebräuchen, die das „Dorfleben“ unserer Ahnen so erfolgreich machte, pflegen, und hin und wieder zur Schau stellen. So entstand die Idee „back home again Menue“, beliebte Mahlzeiten der Donauschwaben.

Es wurde entschlossen die Idee drei sehr bekannte Donauschwäbische Essen zu kochen und so die Mitglieder und ihre Freunde die Wahl dann zu überlassen welches sie davon geniessen wollen.

Am Sonntag, dem 10. April, 2016, wurde diese Idee verwirklicht mit den drei verschiedenen Essen auf dem Menue: Rindsgulasch, gebackenes Huhn und Fischpaprikasch.

Eva und eine Gruppe von Frauen von unserem Verein kochen einmal im Monat ein Essen, Jahr ein und Jahr aus für die Mitglieder und Freunde unseres Vereines.

Die tüchtigen Köchinnen die alles selbst zubereiten, wie kochen und backen, von Nudeln bis zu Knödeln, von Krapfen bis zu Kuchen und Torten, von Sarmen, Sauerbraten, Schnitzel, bis zu leckeren Suppen und Salate, alles wird von diesen Frauen in der Vereinsküche hergestellt. Und die Mädels und auch Jungs servieren die Speisen, was auch ein gemütliches Beisammensein möglich macht.

So war es auch an diesem Sonntag. Da gabe es Komplimente für die Frauen in der Küche, die es verstehen wie man solche leckere Mahlzeiten zustande bringt, was oft so manchen Gast bewegt seinen

persönlichen Lob an die Köchinnen zu übermitteln.

Was sehr überraschte war das Fischpaprikasch, das so viele Gäste dieses Fischgericht wünschten ist ein Zeichen, dass es doch noch viele Leute gibt die sich erinnern an dieses fast vergessenes Essen und vielleicht auch einige neue Fans überzeugen konnten.

Früher, also vor 30-40 Jahren, war es regelmässig das Essen für den Monat März. Viele unserer Eltern und Grosseltern lebten noch damals und liebten dieses Fischessen. Das Interesse an Fische aber starb mit dem Absterben unserer Grosseltern und Eltern.

Hin und wieder, in letzter Zeit, hörte man die Frage, ob man nicht mal wieder „Fischpaprikasch“ kochen könnte? Und so kam es zu unserer „neuen-alten“ Fischmahlzeit, die einen guten Neuanfang verzeichnen konnte.

Natürlich diese Tradition mit dem Fischessen war in den Dörfern, Gemeinden und Ortschaften, sowie zum Teil auch in den kleinen Städten unserer alten Heimat ein Brauch der sich jeden Freitag wiederholte.

Freitag, damals ein strenger Fasttag, sowie die Donau voll mit Karpfen und Wels, war ideal so ein Tag wie Freitag, die Karpfen und Wels (catfish) zu einem leckeren Paprikasch zu kochen, und diese Mahlzeit zu einer Tradition zu machen. Der nahe Fluss, die Donau, war nicht weit von Bukin, Batschka, mein Geburtsort. Da gab es einige ungarische Familien die am Strand der Donau wohnten und sorgten für den Fischbedarf unserer Gemeinde Bukin.

Ich kann mich noch erinnern als Freitagmorgens die Fischerleute mit Fischen in einem korbähnlichen Gestell wahrscheinlich in einer Wasserkanne, in der Gasse auf und ab gingen und Fische, Fische, laut verkündeten. Da gab es immer frische Fische, die man, zumindest in Bukin, vor dem Haustürl kaufen konnte.

Ja, und Grossmutter's Nudeln die ja auch dazu gehörten und Vaters Wein, sogar ich, damals ein Kind, durfte einige Schlucke trinken.

Das waren Zeiten, man kann sie nicht vergessen, die alte Heimat, sie lebt in uns weiter, sie kommt immer wieder ins Bewusstsein, ob man will oder nicht.

Wir gratulieren unseren Frauen, die das Fischpaprikasch wieder kochen und anbieten.

Eine alte Tradition hat wieder ein „Neu-Beginn“.



(Channel Catfish from the Danube River)

BLAST from the PAST

Source: *Trenton Times*

20 October 1960

Danube Swabian Festival Saturday

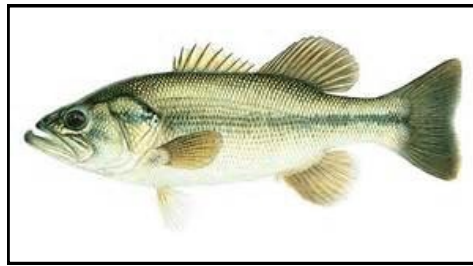
The fifth annual Danube Swabian dance and song festival will be held here Saturday evening at the Polish-American Club, Route 130, Yardville.

Danube Swabians are ethnic Germans who settled in the lower region of the Danube River in Central Europe.

Taking part in the Trenton Chapter festival are folk dancers from Brooklyn, Philadelphia, Harrisburg, and Trenton. Performers will wear native costumes. Refreshments will be offered.

Proceeds will be donated to charity.

Deutsche Ecke, Seite 2



Fischpaprikasch Headlines the “Back Home Again” April Dinner.

By now it's been well established that the Trenton Donauschwaben is an active club that honors the rich heritage of its ancestors in both word and practice. The latest example happened just a few weeks ago at the “Back Home Again” dinner. The idea was to offer a menu our grandparents would immediately recognize as authentic. Call it Schwob comfort food, if you will.

This is an easy call for most of our older Landsleute. For the Donauschwaben, Rindsgulasch (Beef gulasch), roasted chicken and Fischpaprikasch (chopped fish in a stew over noodles) are on everyone's short list. To make it happen we called on our club's hard working and dedicated kitchen staff just as we always do.

Like fresh dough in the oven, our volunteers always rise to the occasion. They work tirelessly every single time our club caters an event and it was up to them to make this new adventure in eating a culinary success for the Donauschwaben. They had to make everything themselves right up to the tasty dessert that caps off each dinner so deliciously. For all we know they may have caught the catfish themselves too! But seriously, we would not have a club if not for the many kitchen workers, sausage makers, pig roasters, servers, etc. who make the dinners we hold year round possible.

Where were we? Oh yes, the April dinner. The big news if you haven't already figured it out is how well the Fischpaprikasch was received. In fact it was a big hit. We haven't had this particular dish at the club on a regular basis for 30 or more years in all likelihood. We thought it was only the oldest generation's

parents who really liked this type of thing and sadly they have been gone for quite some time. Based on the feedback however and the fact that we almost ran out you can be sure Fischpaprikasch will appear on the club's menu again one day soon!

Let's look at what makes this so special among our Donauschwaben. Back in the old country eating fish was what one did on Friday. Fridays after all were considered days of fasting, kind of like Lent all year round. Happily, this coincided nicely with an abundant supply of fish found in the Danube River. So, add the need for religious observance together with the availability of carp and catfish and what came of it was the beloved dish we call “Fischpaprikasch”!

My hometown of Bukin in what is today Serbia was not far from the mighty Danube. Back then, a few Hungarian families lived on the banks of that great river and they took good care of the town when it came to supplying fresh fish. I remember well the way they would travel by wagon back and forth through the streets calling out in German something akin to “get your fish here”, “get your fish here”.

And so it was that we Bukiners could buy great tasting fish right on our door step. Together with onions, paprika and Oma's noodles, they made for some excellent Fischpaprikasch everyone enjoyed. Not to be forgotten was my dad's homemade wine which made the fish feast complete, something even a small boy like me got a few swallows of every now and then. Those were heady days of good and plenty, of family and friends, of laughter and enjoyment. A relatively short but glorious time before the war caught up with Bukin and changed everything. What a time it was!

Congratulations to our kitchen staff for a wonderful Fischpaprikasch. An old tradition has experienced a new beginning!

Adam Martini (translation by Hans Martini)



Club Article Appears in the Palankaer Heimatbrief

Our past newsletter article entitled : *Pier 53—Ellis Island of Philadelphia* by member Dennis J. Bauer recently appeared in the March 2016 issue of the “Palankaer Heimatbrief” published in Germany. The article was translated by our Adam Martini for the publication.

A big thanks to Hans Supritz who requested a copy for the Palanka newsletter after reading our club newsletter.



June 12: Pig Roast. (Spiessbraten)

Come one, come all. This promises to be a fun event with, of course, the best food on the planet! Make your reservations as soon as possible so that our wonderful kitchen volunteers can best accommodate everyone! Besides pork, roast chicken and all the trimmings will also be available, topped off with a delicious dessert and coffee! RSVP (609) 586-6109, or email DSA-Trenton@aol.com and please let us know your choice.



Our AutoKlub Travels



Old School Euros Car Club Car Show



Several club members stopped by (in photo are; Patrick, Harold, Steve, Tina, Melanie, Joe and Caroline) and checked out the air cooled autos during the Dubs in the Shrubs Car Show & Campout on April 16-17. The event was held at the German-American Picnic Grove down the road from our club and sponsored by our friends of the Old School Euros Car Club (several of our members are members of this club also). The OSECC also support our Euro-American Auto and Motorcycle Show each July. DSA member Tina Brandecker also took a trophy again this year in the Kid's Car Division. (middle picture).

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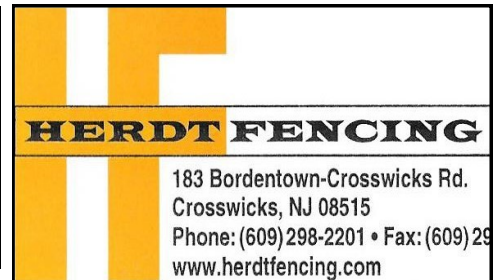
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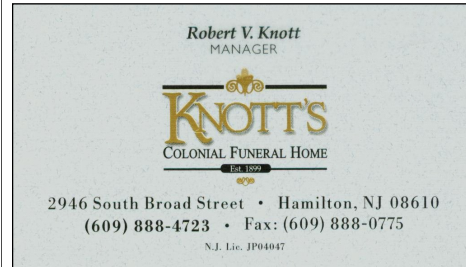
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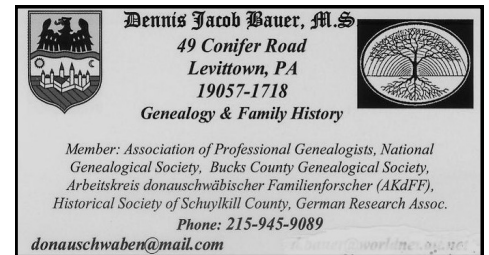
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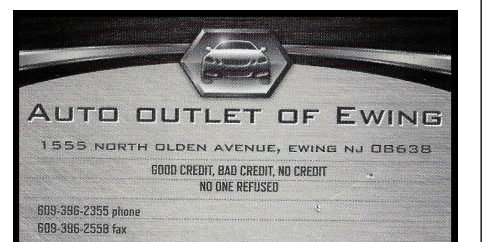
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The Bauer boys pass out our club car show flyers at the Bristol Car Show on 5/15/2016. Opa put them to work. Thanks guys.



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Club Pictures (Kinder Schule/Kinder Easter Egg Hunt, Club Canoe Trip)



Eva Martini, Britt and Greta Brandecker our instructors.

Danke.



Club Canoe Trip to the Pine Barrens



2016 Winter Schlachtfest



2016 Schlachtfest



SPIESSBRATEN - SPANFERKEL (Pig roast)

„Die Liebe geht durch den Magen“ !

Das ist ein Spruch, der für die meisten, oder zumindest für viele der Männer der Donauschwaben, zutrifft. Es klingt fast romantisch, unsere Frauen wissen aber ganz genau wie man eine Ehe stark und interessant gestalten kann. Wenn immer ein gutes Essen auf den Tisch kommt dann vergisst man zu klagen oder zu streiten, es macht das Haus oder eine Wohnung zu einem gemütlichen Heim, das gemeinsame Speisen zu einem positiven Zusammensein wo man sich gut versorgt und geborgen fühlt. Diese Lebensweise versuchen unsere Frauen durch ihre Kochkunst zu fördern in dem sie Grossmutter's Kochrezepte gebrauchen und leckere Speisen auf die Tische stellen für Jeden der gut Essen möchte. Aber wir Männer haben auch ein Anteil an viele wichtigen und meist sehr erfolgreichen Festessen die wir jedes Jahr veranstalten. Das bringt uns zum heutigen Thema „Spiessbraten“ auch „Spanferkel“ genannt.

Es ist eine donauschwäbische Tradition, die eigentlich serbischer Herkunft ist, und meist am Neujahrstag von vielen Landsleuten damals daheim praktiziert wurde. Der Unterschied zwischen den Serben und unseren Ahnen war, dass die Serben das Ferkel (junges Schweinchen) an einem offenen Feuer gebraten haben indem sie es langsam über den Flammen drehten meist mit einer Vorrichtung die sich wie eine Walze drehen liess. Da brauchte man Jemand zum drehen und alles geschah draussen im Hof. Unsere Ahnen haben meistens das Ferkel in grössere Stücke zerschnitten und dann in der Röhre des Sparherdes gebraten. Auch war es Mode, dass man das Fleisch zum Bäcker brachte, der es dann im Backofen braten konnte.

Heutzutage machen wir es wie die Serben, nur drehen sich die Ferkel mittels einer elektrischen Vorrichtung die in ganz langsamem Tempo automatisch diese Arbeit übernimmt. Die Ferkel sind meist zwischen 40 bis 60 Pfund schwer und unsere Vorrichtung kann zwei an einem Feuer zur gleichen Zeit braten.

Herr Johann Baumgartner, ein ehemaliges Mitglied, der vor vielen Jahren gestorben ist, war der Mann der diesen alten Brauch hier in Trenton zum ersten Mal präsentierte. Er wohnte früher in Youngstown, Ohio. Youngstown hat viele serbische und kroatische Immigranten, die dort oft diesen ihren Brauch „Spiesbraten“ praktizierten, so erzählte Ludwig Jakober.

Es war auch damals, als Ludwig Jakober seinem Schwiegervater mit der vielen Arbeit immer geholfen hat und daher nach dem Tode von Herrn Johann Baumgartner, die Leitung des Spiessbraten Teams übernehmen konnte und bis heute noch immer leitet. Einige seiner früheren Helfer waren Josef Brandecker, Sr., Daniel Milkovic, Carl Conrad, Jim Brunner und Harold Million.

Der gutbekannte Helfer Daniel Milkovic, ein Serbe, der mit seiner Frau Jelena und zwei Töchtern, Mitglied unseres Vereines war. Daniel, auch „Brate“ (meint Bruder) genannt, hat Spiessbraten auch hier in Trenton gebraten. Er baute seine eigene Vorrichtung, die er später an Ludwig Jakober weitergab, der sie bis heute noch immer gebraucht. Nachdem Daniel und Jelena pensioniert wurden sind sie wieder zurück nach Serbien gezogen, die zwei Töchter aber sind hier in den USA geblieben. Daniel ist auch schon gestorben und ist in seiner Heimat begraben worden, so wollte er es haben.

Jetzt ist Ludwig einundachtzig Jahre alt und ruht sich zum erstenmal in seinem Leben aus und versucht Dinge zu tun für die er früher nie Zeit hatte. Trotzdem wird er wieder das Spiessbraten Team am 12. Juni leiten, eine Tradition die immer mehr Gäste anzieht. Ludwig Jakober, ein Mitglied und Mann der seine Freizeit für den Verein benützte und immer Titel und Arbeiten übernahm die viel Verantwortung mitbrachten, sei es Schatzmeister oder Präsident, Schlachtmeister oder Spiessbratenchef und auch alles was aktive Unterstützung brauchte im Vereinsalltag, er war immer dabei. Er ist ein guter Skier und daher gab es Skiausflüge. Er war dabei als viele von uns jeden 4. Juli beim Zelteln und Kanufahren mitmachten, am schönen oberen Teil des Delaware Rivers und das jetzt eine Tradition geworden ist. Auch liebte er und organisierte viele der Bergwanderungen am Delaware Watergap. Diese Unternehmungen fanden Anklang bei unserer Jugend und sie nannten ihn „Papa J“, der die Freundschaft und das Vertrauen der jungen Menschen die sie für ihn fühlten zum Austruck brachte.

Sein Vater und Mutter, Ludwig und Luise Jakober verbrachten auch zum Grossteil ihre Freizeit auf dem Vereinsgelände und im Vereinshaus. Immer alles schön und sauber machen, dass hatten sie total im Griff bis ins hohe Alter. Beide sind schon gestorben. Ludwig hat vieles von seinem Vater übernommen, wie zum Beispiel die Schatzmeister Position und die Fertigkeit und auch die Kenntnisse die man zum Schlachten von Schweinen braucht und die wichtig sind um gute und leckere Würste machen zu können. Ludwigvater, also Ludwig's Vater, sowie Ludwig selbst, haben immer Treue und Respekt gezeigt für unser Ahnengut und unsere Herkunft und glaubten und unterstützten die Idee einen Familienverein aufzubauen, wo sich Landsleute und deren Freunde treffen können, der den Namen unserer deutschen Volksgruppe trägt, an unsere Toten denkt, unsere Bräuche und Muttersprache fördert und an unsere Herkunft erinnert. Wir Donauschwaben sind stolz auf diese Erfolge, die uns auffordern und uns immer wieder Mut geben mehr zu tun für und mit Mitglieder und Gäste, für unsere Kinder und Enkelkinder, für unsere neue Heimat und den Mitmenschen.

Einiges über Spiessbraten: Die Haut des Ferkels die ziemlich gut gebraten ist und war daheim und ist noch immer eine Delikatesse, sie ist krustig und auch zäh, schmeckt aber sehr gut.

Ein Holzfeuer, „hart Holz“, kein Holz von Nadelbäumen, ist gut für den Geschmack und auch der Hitze. Die Idee im freien Gelände mit einem grossen Holzfeuer Fleisch zu braten reicht bis in die Vorgeschichte der Welt, eine tolle Tradition.

Das Spiessbratenteam: Ludwig Jakober, Rick Jakober and son, Andrew La Rue, Harold Parr, Mark Gruzlovic and Tony Walter. Harold Million starb letzten Januar, auch er war immer und überall dabei. By *Adam Martini* **



Club Events for the 2016

2016 SPRING EVENTS— DATES & TIMES—Come out and join us!

- ◆ April 10 – “Back Home” menu, 1pm.
- ◆ April 23-24—Verband Business Meeting, Chicago, IL.
- ◆ May 1—Mother’s Day Dinner, 1pm.
- ◆ May 22—Canoeing in the Pine Barrens, all day.
- ◆ June 5—Pilgrimage to the Shrine of St. Katherine Drexel in Bensalem, PA
- ◆ June 12—Pig roast, 1pm,

Please call Frau Eva Martini (609) 586-6109 for all meal reservations or email at dsatrenton@aol.com. Chicken is always available as an alternative dish (except at the Schlachtfest). Please let us know ahead.



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Vielen Dank !

To all of our members who do the work that always needs doing, THANKS!! Whether it's in the kitchen or out by the tables; serving refreshments or baking pastries; selling tickets or cleaning up; it takes many fine people a good many hours to make dinner events a success. We truly have some of the finest club members anywhere. Danke Schön!!

A great big THANKS!! also goes to all of our members and friends who attend the club's activities and purchase our Club jackets, shirts, hats, etc. We appreciate your support and look forward to seeing you again soon.



**Auf Wiedersehen bei den
Donauschwabern!**

TRENTON DONAUSCHWABEN CLUB COOKBOOK IS HERE

Attention All Cooks/bakers— The cook books have arrived! The book contains over 95 recipes (breakfast, main dishes, appetizers, sides, desserts, etc). A big thanks to all of the many members and friends who contributed their treasured recipes. Also a special thanks to Christa Tindall Pullion & Kim Walter and their helpers for all their hard work putting this book together. Vielen Dank! The cost for this keepsake is just \$12. We have two hundred copies, so get yours before they are sold out. ****

Club Newsletter

Dear readers, it has been a pleasure to work as editor of our newsletter these past 16 years. I truly appreciate all the help from my staff and our contributors in making it happen on a quarterly basis. A special thanks to Hans, Adam and Eva Martini who always step up with an article or two for the newsletter when needed.

So..... We ask if any member or friend of the club would like to contribute pictures, stories, blurbs, information, ideas, comments, etc. to please feel free to do so now or anytime in the future. Worried that you won't win a writing award (English or German)? Don't! Our staff will make any necessary alterations to make your contribution shine. So, send what you have and they'll do the rest. Danke! Dennis ***

