

# Trentoner Donauschwaben Nachrichten

Volume 25 Issue 1

Jan-March 2025



## Points of Interest

- Beer—In the past it was a safe alternative to drinking water and on long voyages, sailors obtained vitamins from it. It is made from water and fermented grains. It was discovered in Turkey & Egypt around 6000 BC.
- It was considered “liquid bread” by monks in the Middle Ages. The Bavarian Reinheitsgebot law of 1516 set requirements that only barley, hops & water could be used in brewing beer.
- There are over 19,000 breweries in 209 countries today. Some of the oldest breweries are; Weihenstephan (1040) in Germany, Weltenburg Abbey (1050) in Germany, Affligem (1074) in Belgium, Hofbrauhaus of Friesing (1160) in Germany, Hofstetten (1229) in Austria, Boten (1266) in Germany, Augustiner Bräu (1328) in Germany, Brand Beer (1340) in Netherlands and Stella Artois (1366) in Belgium. Yuengling (1829), PA/USA.
- Our newsletters are copyrighted © 2025. All rights reserved. Source: <https://en.mui.kitchen/news/the-15-oldest-breweries-in-the-world-still-brewing-beer-20241117-0003>.

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## 2025 President's Message

Dear Members of the Donauschwaben,

On behalf of the Trenton Donauschwaben governing committee, I would like to wish you and your loved ones all the very best for the upcoming year. May the new year be filled with happiness, prosperity and good health. I hope you had a wonderful Christmas too!

Before I go one step further let us remember those members and friends whom we lost in 2024 as well as those who are suffering today with illness or injury. God bless them all.

Ladies and gentlemen, many thanks for your support this past year. Our calendar of events included delicious dinners and cultural programming all tied together with the wonderful comradery and hospitality for which our club is justly famous! Whether it's volunteering, attending a club dinner or just maintaining your membership, your support matters. Thank you one and all!

Unfortunately, 2024 proved to be a most challenging year for the Trenton Donauschwaben. Even with roughly the same number of members, friends of the club, and super volunteers we've had for many years we are having great difficulty covering our monthly expenses. Clearly part of this is the sky rocketing cost of absolutely everything, from food to insurance and everything in between. The other part is generating enough income from our dinners on a consistent basis. It's not just us, many clubs across the country find themselves in the same boat, but we do need to find a solution.

We need your help. Please take a few minutes to answer our survey (posted on-line) as honestly as possible. We need to know where we can do better. We also need to know what you think we're doing right. Your opinions will help us greatly as we make decisions going forward – it's important! In addition to the survey, I would like to ask all of our members to try to attend at least one dinner event in 2025. We know for some of you that's not possible but for others we ask that you please try. After all, we have the volunteers we just need more attendance to make our dinners successful. Thank you!

Ladies and gentlemen, with your support we will continue to preserve and promote our special German heritage just as we've done for almost 70 years. With your support, we will keep the Donauschwaben that welcoming place where all of us can gather to have a good time in the company of fellow members, family and friends, just as we always have.

I look forward to seeing you soon at the Donauschwaben!

Prosit Neujahr! mit freundlichem Grüss,

Joseph Brandecker



## Club Matters, Members, Friends & Stuff



### First Taste of the New Year!

Our Winteressen was a success with great food and great camaraderie! Chef Hubert Pinkerton once again served up a delectable Sauerbraten and Roasted Chicken dinner with all the trimmings...bread

dumplings (Knoedel) and red cabbage. This was topped off with a delicious Strudel (both apple and cherry/cheese). Also can't forget the delightful chicken soup for starters! Bravo and thank you to Hubert, Kim and our team of dedicated volunteers!

Thank you to all who attended and supported! Photos of yesterday's event can be found on our website at [TrentonDonau.com](http://TrentonDonau.com) \*\*\*



### Next Events....

#### **"Back to the Old Country" Dinner**

Date: Sunday, March 16, 2025  
Time: 1 p.m. sharp

#### Here's our Menu....

Maultaschen appetizer  
Beef Goulash or Roasted Chick-

en, please specify  
Egg Noodles  
Asparagus  
Bread/Butter

Take-out always available! \*\*\*



### Save the Date:

#### **Easter Dinner (Oster Essen) and Egg Hunt**

Sunday, April 13, 2025  
Time: 1 p.m. Sharp  
(Take-out always available)

Featuring a buffet dinner!

#### Here's our Menu.....

Ham  
Roasted Chicken  
Roasted Potatoes  
Cole Slaw  
Cucumber Salad  
Bread/Butter  
Carrot Cake for dessert  
Coffee/Tea

Price: \$20 per person. Children 5 and under free of charge; children 6 - 12 half-price. \*\*



Another great **Old School Euros Car Club** Annual Party on March 1st at the Trenton Donauschwaben Club. Our Trenton DS/ OSECC member Frank Herdt was in the area from his new home in South Carolina and attended the party also (sorry Frank, you left before the photo session). Several of the car club members are also DS members too. \*\*



### Back by Popular Demand....

#### Strudel Sale!

Apple Strudel and Nut Strudel  
Order deadline: Friday, April 4, 2025

Order forms will be available at the Schlachtfest, or simply reply to this email.

Cost: \$20 whole; \$12 half

Strudels will be ready for pick-up at our Easter Dinner scheduled for Sunday, April 13. \*\*\*

### Heimatklaenge Night



Our wonderful club members and dedicated volunteers, Sasha & Chrissy Malofiy and Anna Walls, enjoying an evening at the Austrian Village in their beautiful "Tracht". This event, held in February, was in support of the UGH dance group! Don't they look gorgeous!!!! \*\*



## Donauschwaben History & Culture

### Renovation of damaged religious buildings in Bačka Palanka in 2025

Nikola Milivojevic

As we reported in previous issues, Bačka Palanka and its religious buildings suffered extensive damage during the storms of 2023. Through great efforts by the local pastor, the faithful, and the diocese, some of the damage to the Chapel of St. Roch at the Roman Catholic cemetery has been repaired. The roof of the Church of the Immaculate Conception of Mary the Mother of God the center of town has also been renovated. Further work on the restoration of the church is planned, which includes work on the unstable church tower, which would be followed by work on the interior and exterior of the temple. Any help is more than welcome. Every investment will contribute to the preservation of the historic building, a symbol of our city, and at the same time, the religious life and identity of Bačka Palanka. If you want to help, contact us at the email address: [office@rimkatbp.com](mailto:office@rimkatbp.com) or Web Page <https://www.rimkatbp.com/Engl/Contact/Index.html>. Editor's Note: Thanks Nikola for the news from the Batschka.

\*\*\*

### Congrats David!

Introducing the first of the three 2025 German American Kickers Hall (GAK) of Fame Inductees, **David W. Goodwin**. Dave was active as a player at our club from 1953 - 1962 and was a member of the original Liederkrantz team that began play in 1953 after being inactive as a club since the 1930s. Dave was born in Trenton and lived in Chambersburg, not far from the Liederkrantz clubhouse on Chambers Street. Dave was a fierce competitor playing mostly as a right outside defender and as a backup goalkeeper for the GAK Hall of Fame 1958-1959 Trenton City and Regional Champions Trenton Liederkrantz. Dave was the only American born member of that team. After playing for the Liederkrantz, Dave went on to sign a professional contract with the ASL Polish Falcons. A member of the Mercer County Soccer Hall of Fame, Dave also is credited for coming up with the club name "German American Kickers" in 1962 when the Trenton Liederkrantz combined with the Aurora German club to form the German American Society. Dave also coached his son at the GAK, going undefeated for two years. Dave is 91 years old now and will be traveling back to New Jersey from his current residence in Panama City, Florida to be with the German American Society at our GAK HOF induction ceremony took place on March 1st at 6:00 PM, at the German-American Society of Trenton. Editors Note: David was a member to the Trenton Donauschwaben and his mother was a Palankaer. \*\*\*\*



Four teams are currently tied for first place in the Capitol City Soccer League and one of them, Liederkrantz No. One, is shown in the above photo. The Liederkrantz No. One booters meet one of their first place rivals tomorrow, battling the Trenton Hungarians at Wetzel Field. Other 2:30 P. M. contests pit Liederkrantz No. Two against the Ukrainians at Junior Four, A.S.L. Social Club against Extension at Extension Field and St. Michael's against Hightstown at the Hightstown High athletic field. Shown above are, kneeling, left to right, Mandor Kis, Dave Goodwin, Thomas Dickson, Rudy Wilk, keini, Nick Weber and Steve Baskas. Standing, left to right, are Joseph Dinger, president of Liederkrantz, George Braun, Paul Tassin, Adam Gauss, Mike Mathes, manager; Nick Wiener, Ed Fauchs, Tony Hahn, assistant manager; Franz Stofler, Paul Wiener and Joseph Belman. Trentonian Photo

### Palanka Immigrants to the USA before World War II Palanka an der Donau Heimatortsausschuss Palanka, Sindelfingen, Germany, 1986

Compiled by late Peter Kiss of Trenton, NJ †

Alphabetized by Dennis J. Bauer 2008

Abel, Ambrosi, Annasenz, Anweiler, Appenzeller, Arvay, Bahm, Bakter, Blank, Baron, Basler, Bauer, Baumert, Baumgartner, Beck, Beinstingel, Bentz/Pentz, Berne,r Blasius, Blechl, Bohn, Bohnert, Borics, Borosch, Brandt, Burg, Csutora, Dienes, Dittrich, Dudasch, Eich, Engel, Engelberger, Entzmann, Essert, Fabritz, Feist, Feldenzer, Fischer, Flasch, Fless, Flögl, Frech, Frey, Friedmann, Fritz, Fuchs, Gangl, Gischlar, Gomola, Grafcsikovics (Graft), Gratis, Gross, Grusler, Guyh, Harbach, Harmann, Haschareck, Haser, Hasili, Haubrich, Haumann, Heberling, Heim, Hemmert, Hermann, Herring/Häring, Hiel, Hirschmann, Hoffenberger, Hub, Ihas/Ehas, Iseman/Eisenmann, Jerkovsky/Jergofsky, Kalmus Kamrad/Kamrat, Kapla/Kappla Karacsonyi, Karl, Keller, Kerkesch, Kern, Kestner, King, Kleer, Klein, Klement, Kohl, Königs knecht, Konrath, Korang, Kramer, Kuhn, Lang, Lantz, Lauter, Lemal, Lindler, Majovsky, Maldacher, Malok, Mandl, Marakovics, Mattes/Mathes, Matusch, Maul, Maurer, Mayer Milla, Müller, Muschal, Neugschwender, Ochs, Oppermann, Oswald, Ottmann, Patarcity/Patartitsch, Pautz, Pelican, Perchinger, Pfaff, Piller, Pless, Prell, Radetzky, Radler, Rath, Rauch, Reiss, Remlinger, Rischar, Rohrbacher, Saal, Schaab, Schaarschmidt, Schäfer, Schendlinger, Scherer, Schlafhäuser, Schmeltz, Schmidt, Schnell, Schön, Schöntlinger, Schorsch, Schreiber, Schubert, Schumacher, Schur, Schütz, Schwartz, Schwendt, Sentz, Sieber, Siker/Sickinger, Sommer, Spiegl, Spies, Spildener, Spilka, Stäbli, Staudinger, Stein, Stettner, Straka, Straubhaar, Suknovics, Supritz, Takacs, Thebes, Thon, Tiefenbach, Till, Told, Trageiser, Trischler, Turansky, Varga, Verter, Wagner, Wahl, Waldinsperger, Walter, Wanke, Wasmer, Wenzel, Werner, Wikler, Wilhelm, Wilwol, Wist, Wolf, Zentner, Zindl.

### Palanka Immigrants to the USA after WWII Palanka an der Donau

Allendörfer, Ambrosi, Ams, Annasenz, Bakter, Basler, Baumgartner, Becker, Beer, Beinstingel, Berner, Bernhardt, Bogschütz, Bohn, Borics, Borosch, Brandt, Brucker, Brunner, Dupp, Engel, Fahr, Fischer, Fless, Franz, Fritz, Gangl, Gauss, Griesbach, Groll, Gutwein, Haas, Harbeck, Häili, Heberling, Hengen, Hepp, Herdt, Hering/Häring, Hoffenberger, Horwath, Jerkovsky, Jurisch, Karl, Keller, Kernast, Kiss, Kist/Kiss, Klein, Kleiner, Kleispies, Kornfeld, Kuhn, Kühn, Kury, Lantz/Lanz, Lawundi, Letsch, Linder, Lusch, Marx, Mattes, Mayer, Mink, Müller, Ney, Oppermann, Osutzki, Oswald, Pautz, Pentz, Petri, Piffath, Piller, Pollich, Radler, Reisinger, Relinger, Schlapp, Schmidt, Schneider, Schön, Schumacher, Schwendemann, Sentz, Sieber, Slama, Spildener, Stettner, Teichmann, Temmer, Tendler, Tiefenbach, Trageiser, Turansky, Varga, Wagner, Wahl, Waldinsperger, Weiss, Wiedermann, Wilpert, Wist, Wolf, Wortner, Zentner, Zimmer, Zwolsky. \*\*\*

Editors note: There maybe some surnames missed from this document.



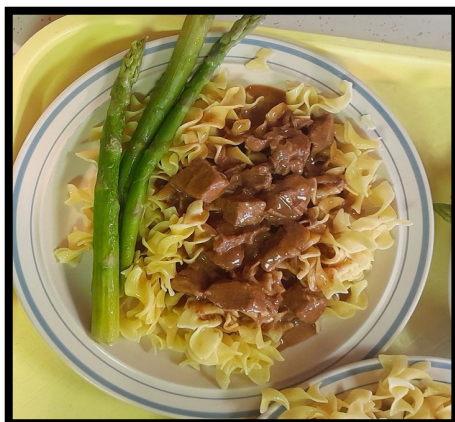
**SCHLACHTFEST 2025**  
February 16th



Vielen dank—A heartfelt THANK YOU to our head chef Hubert Pinkerton and to our many volunteers, Schlachtfest team and "Krapfen" team headed by Kim Walter, who once again planned and executed an outstanding feast. This is a four day process, beginning the Thursday before and ending with the final product on Sunday. And a shout-out to Ron Kernast, who provided some healthy "added extras", as well as the festive napkins to enhance the Schlachtfest experience.

We thank all who attended and supported our Schlachtfest! Our Club is forever grateful for your continued support and participation! We were also delighted to welcome Frau Helen Griswold, German teacher at Nottingham and Hamilton West High Schools, along with her husband and German students. We hope they enjoyed this cultural experience.

### "Back to the Old Country"



Once again....thank you to everyone who attended and supported this event on March 16 and a heartfelt thank you to all our wonderful volunteers! We enjoyed an outstanding feast beginning with "Maultaschen" and followed by Beef Gulasch or Roasted Chicken and asparagus. Chef Hubert and his team took good care of all the guests with his culinary expertise. This was then topped off with a delightful dessert of "Black Forest Cherry Cake" by Kim Walter and her team. What a perfect way to enjoy a March afternoon!





# Membership News



## Club Officers & Staff

**Joseph Brandecker, Jr. President. Dennis J. Bauer, Vice President/Newsletter Editor**  
**Bob Walter, Vice President. Kim Walter, Club Photographer**  
**Kitchen Leader/Chef: Hubert Pinkerton**  
**Alfred Tindall, Treasurer, Asst. Chris Pullion**  
**Secretary: Hans Martini, and Recording Secretary: Brittany Brandecker Protonentis**  
**Staff Writers: Dennis J. Bauer, Liz Tindall, Hans Martini, Christa Tindall Pullion & others**  
**Melanie Brandecker, Newsletter Copy Editor**  
**AutoKlub Leader and staff: Terry Huff, Pat Huff & Colin Huff**  
**Web Master and Facebook Editor: Christina Malofiy**  
**Genealogical & Historical Researcher: Dennis J. Bauer**  
**Mail Room Coordinator: Hans Martini**  
**Facebook support: Dennis J. Bauer & Joe Brandecker, Jr.**



Get Well/Thinking of you to members: Helga Kusenko, Ludwig Jakober, Maria Kuhn, Marlene Novosel, Eva Martini, Donna Gruzlovic, Hilde Schintzler, Richard West, Terry Huff, Paul Lobecker, Mark Gruzlovic, JoAnn Martini and Erika Volltrauer, Mary (Lenyo) Gargiulo and those members that we were not aware of.

Willkommen new members; Thomas and Lea (nee Bauer) Hepler of Levittown, PA.

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

**Congratulations:** To Luisa (Martini) and Glenn Scheide-ler, on the birth of their second child, Grant. Grant joins his big sister, Gemma, and grandparents Hans and JoAnn Martini; Tony and Nancy Galati, and great grandmother Eva Martini! Welcome to the world baby Grant, and to our Trenton Donauschwaben community! \*\*



**Happy Retirement** — To member **Chris Carson**, who retired at the end of 2024, Chris retired as the Public Works Director of Beach Haven, New Jersey. Now he will have more time doing what he loves....clamming in the bay and spending time with his family! Chris, his wife Karen, and his parents come to just about every event, traveling the

distance, and also spends an entire weekend volunteering at our two Schlachtfest events. We wish Chris a very happy "next chapter" and thank him for his continued support of our Club. \*\*\*

**Condolences**—To the family of **Mary (Meyer) Vas**, who passed away January 11th. Mary was the sister of Anna Hahn, (who just turned 90), Rosa Kernast (who passed away last January 2024), and also brother, Nick Meyer and the mother of Joe (Marlene) Vas. We once again extend our deepest condolences. May she rest in peace!

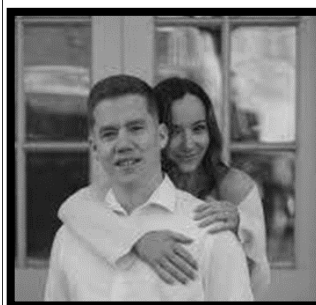
**Condolences**—To the family of **Mike Lenyo** on the passing of his mother, **Mrs. Margaret Lenyo**. Mrs. Lenyo passed away at the age of 89 on February 5, 2025. She would often be seen at our Club dinners, together with her family, in particular her son, Mike, who was also our Assistant Club Treasurer for several years. She will be sorely missed by all who knew her. May She Rest in Peace! Please click below for full obituary.

**Condolences**—Once again to the family of club member **Mike Lenyo** on the death of his sister, **JoAnn Lenyo**. JoAnn passed away February 13, 2025, just a little over one week after her mother's passing (Margaret Lenyo). She was 65 years old. We extend our deepest sympathy and prayers to Mike and the entire Lenyo family during this difficult time. May She Rest in Peace! \*\*

**A Get Well Message....** For long time volunteer **Mary (Lenyo) Gargiulo** who suffered a skiing accident recently. We wish her all the best and hope for her speedy recovery! \*\*.

**GUTE  
BESSEERUNG!**

Wir wünschen viel Kraft  
und schnelle Genesung!



## Congratulations...

To **Erica (Suttmann) and Joseph Hibbert**, who tied the knot this past Saturday in Malvern, PA. Erica is the daughter of Club members **Anne and Walt Suttmann**, who actively volunteer at our Schlachtfest! We wish Erica and Joe a lifetime of love and happiness! \*\*

## Deutsche Ecke



Andrew "Andy" Franz,  
3 March 1936 - 27 December 2024. Blackwell Memorial Home. Pennington, NJ

**FRANZ** – Andreas "Andy" Franz, 89, of Titusville, NJ, died 27 December 2024. Born 3 March 1935, Palanka, Austria-Hungary [Yugoslavia] of Josef & Katharina (nee Wangler) Franz. He died in the home that he built and loved in Titusville, NJ. In 1944, his family and their ethnic-German neighbors were displaced at gunpoint from their homes. He spent the next four years as an enslaved child in the work camp Jarek [Yugoslavia], where he, unlike others, survived hunger and typhoid. In 1948, he and his parents escaped by foot to Austria, entering freedom in Hungary on Good Friday, and began their lives as Displaced People. He attended school until age 15, when he apprenticed as a Tischler --a cabinet maker-- supporting his family in Graz, Austria and building cabinets across the country. In 1956, he immigrated through Ellis Island (sic, New York) on a Liberty Ship with \$12, a cardboard suitcase, and a sponsor in Trenton, where he, along with other Donauschwaben refugees, started his life as an American. In 1958, Andy and his friend [the late] Adam Martini found work as master craftsmen at Nakashima Studios in New Hope, PA, where he learned the aesthetic that would shape his life. With the help of his friends, he went on to build a home outside Pennington, NJ. In 1969, after an accident on the day of the Moon Landing, he left Nakashima and accepted a job at Princeton Day School as an Industrial Arts teacher, where he remained for 29 years. He also served as an advisor and liked to say that he "lived in many houses" thanks to the skills and work of former students. He retired from PDS in 1998 and found a second home in Hope Town, Abaco, Bahamas. Only a year later he boarded one of the first planes to arrive after Hurricane Floyd, taking a chainsaw and his toolbox to help

others recover and rebuild. He also salvaged and restored the "shack" he named "Wrecktory," and spent 20 winters with a community and friends in the "most beautiful place in the world." In recent years, Andy found continued joy and purpose building and creating objects from wood (and the occasional conch shell) in his home workshop. Surrounded by wildlife, he fed the birds each day and nurtured the many relationships he had forged throughout his life. Andy is predeceased by his son Christopher (daughters, Veronica and Bridget of Ewing, NJ). He is survived by his daughter Susan Franz Murphy of Lumberville, PA; grandchildren, Cassidy, Robert, Anna, and Jacob; son Robert (Mia) of Tampa, FL and grandsons, Owen & Gareth. Palanka OSB Family #3080. <https://www.blackwellmh.com/obituaries/andrew-franz>.\*\*\*\*

### *My Father, the Meat Chopper ("Mein Vater, der Fleischhacker")*

By Andreas "Andy" Franz of the Trenton Donauschwaben †  
(Translation by Hans Martini, Hamilton, NJ. of "Mein Vater, der Fleischhacker",  
January, 2009  
*Trentoner Donauschwaben Nachrichten*)



In the spring of 1947, my parents and I arrived in Graz, the second biggest city in Austria. Our long ordeal in Yugoslavia was finally over. For sixteen long months we were held captive in Jarek, a town converted into a concentration camp (for "guilty" ethnic Germans). My mother, grandmother and I were among the first incarcerated there along with many of our neighbors from my hometown of Palanka in

Yugoslavia. Just nine years of age, I was fortunate to have survived both typhus and near starvation. My two grandmothers were not so lucky and lay buried there.

My father, the "Franz-Butcher" was drafted into the service of the German military in 1944, was captured and imprisoned by the Russians, and then was promptly returned to Yugoslavia to be held at a camp in Sombor as a prisoner of war. Somehow he escaped, found my mother and me, and lead us to certain freedom across the border in Hungary. Fate then intervened and we were captured along the way. They returned us to Sombor where we stayed for many months. We dared fate again but this time escaped from Sombor and made it to Graz and the freedom that awaited us.

Once there, we located my brother "Buwi" (pronounced boo-vee) who was a student at the school for the hearing impaired. I was now set to return to school myself and had to take a placement test. There were many questions, among them: "What is your dad's occupation?" I answered, "He's a meat chopper" The teacher looked a bit quizzical before saying, "You mean your dad is a butcher." I insisted in my Palankaer dialect "No, he's a *meat chopper*!"

In my mind he was always, "Franz Sepp, der Fleischhacker", located down by the Serbian border next to Gajdober Strasse (Guy-dober Street). In the Donauschwaben town of Palanka, my dad, mom, brother, grandmother, and I all lived in a normal house with a building next to it that contained a butcher's work bench, a meat cooler and one room. The buildings were connected with a swinging gate that even had a small mini-door for the geese.

My father was a short, stocky man who was very energetic and agile despite weighing some 220 lbs. He was a well-regarded butcher who produced quality products, some excellent sausage varieties among them. What follows is a brief look at how my father operated his business...

Continued on page 8



## CLUB ITEMS and OTHER NEWS UPDATES

### **Get Your Trenton Treffen Commemoratives (still available) - Great Christmas Gifts**

Trenton Treffen Commemoratives still available for purchase. Please reply to this email if interested!

Pins: \$5.00 each

Tee-Shirts: sizes S, M, L, XL, 2XL, 3XL : \$10 each

Flags: \$25.00 each

Photos above. (Tee-shirt shows front and back).

Designed by our own Sofi Walter!



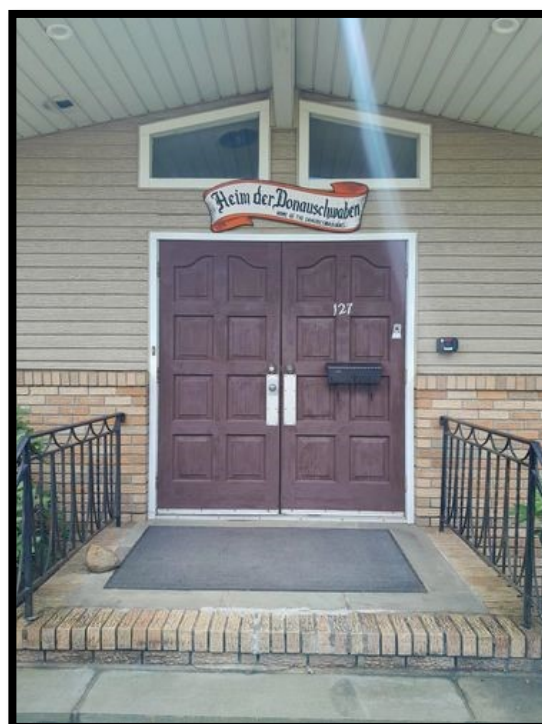
New—Club Stickers: \$2.00 each

Large stickers \$3.. each

Donated by Member Dennis J. Bauer

Produced by member Erich Lobecker

\*\*\*\*\*



## More Donauschwaben News

### *My Father, the Meat Chopper ("Mein Vater, der Fleischhacker")* - Continued from page 6

There was always a competitive spirit among the 13 butchers in Palanka. Everyone was keen to be the first to market their meat products. Only smaller animals – pigs, sheep, calves, & goats – could be processed in butcher shops like my dad's. Larger animals – steers, cows and oxen – had to be slaughtered in large processing facilities at the nearby "little Danube" river.

Butchering pigs was almost a daily ritual for my father. I had to help but wasn't really that reliable an assistant, I'm afraid. It started with trying to get a very reluctant pig out of its stall. Fortunately we had a big dog named "Nero" who was good at getting the pigs to come out. At that point, my dad grabbed a front and back leg and with one mighty "heave-ho" threw the pig on its side. In one hand he held a pointy knife and with the other the pig's front leg. He would then look over to me. I was holding the bucket into which the fresh blood was supposed to flow. This was the all-important ingredient for bloodwurst and there was great pressure on me not to mess up. So, a thrust here, a cut there, and suddenly I was kneeling next to the pig praying that I capture the blood just like I was supposed to. Unfortunately my prayers weren't always answered.

The pig would sometimes kick outward with its other front leg, causing my bucket to go flying. I would chase after it as quickly as a six year old could but was often too late to catch the valuable fluid. My dad would choose to use Hungarian or Serbian words in those instances, the meaning of which I did not comprehend at the time.

After bleeding the pig, it was placed in a large wooden trough on top of two chains. Hot water was then poured over the animal. My dad and his apprentice would turn the pig carefully so that the hot water released all of the hair without damaging the skin. It was then time to shave the pig so that not a single hair remained. At this point the animal would be strung up and the actual cutting process began. With skillful knife strokes the pig was cut up in the most efficient manner. All of the parts and pieces were then dealt with in an orderly fashion. Brain, kidneys and liver went to an ice box so the veterinarian could check for diseases. The best cuts were offered immediately for sale to our customers. Lesser cuts and parts were saved for Bratwurst, Bloodwurst, Liverwurst and of course a "head cheese" or two. I can't forget to mention bacon and lard, as they were very important elements of our people's diet too.

Into a big kettle went the meat parts that would end up in some of the sausages. I would help turn the meat grinder that ground up the meat for the Bratwurst. To the ground meat we would add salt, pepper, paprika, hot paprika, and garlic. When everything was ready, my dad would say "taste it!" I would immediately dip my finger in for a quick taste. I had to tell him what I thought but he wasn't happy if I suggested it could use a bit more salt or paprika, for instance. "Run along!" he would say, and off I went.

Bratwurst and some of the others would be filled using a sausage press. Other specialties required filling by hand. Some of the bacon would be cut up into little pieces. They would eventually become mouth sized "Krameln," a tasty treat everyone enjoyed.

The ingredients for liverwurst and bloodwurst as well as the head cheese (*head cheese is the name sometimes used for Schwartelwagen although literally it's "skin – stomach" in German. ed. note*) cooked slowly in the big kettle. I made sure that the fire didn't get too big and that the meat didn't burn. The cooking process produced great tasting "kettle soup" as well as "kettle meat" that we ate with horseradish. I can almost taste this delicious food in my mouth when I think back to those days.

The sausages would hang from a stand in the yard to cool off. Our dog Nero guarded them against would be predators. These included the neighborhood cats that were attracted by the strong smells. These felines had no greater enemy than our dog! Did I forget to mention that all this work started at 3 to 3:30 AM so that we could open for business at 7:00 AM? This was just a small part of our life in Palanka.

We did have an ice cellar in our yard, insulated with straw. In the winter the ice would be cut, carted to the cellar, and made ready for the upcoming summer. My father purchased animals from local farmers and land owners, as well as from markets or often from the Serbian, Croatian and Bosnian shepherds who would bring them right to us. He was a businessman who had to deal successfully with folks when buying the animals and then selling the products that he made from them. This would involve friendly interaction often accompanied by a drink or two. Many times business was transacted in the local tavern. When things went well he did not hesitate to spend some money. In fact, every so often he would hire the tavern band to march over to our house some two blocks away!

There was almost always something going on at our place and it was often full of people. This included gypsies who seemed to enjoy stopping by. They did take the parts of the animals we did not use. In fact, they could come into the yard, but our dog Nero would not let them out!

My father enjoyed music. For many musicians, especially the gypsy bands, ours was the first and last stop at Christmas, New Years, Easter, and all the other festive occasions. There were also choirs he would enjoy, including Serbian, Jewish and Catholic. I would accompany him of course. To this day, I find some of the music, especially the gypsy music, so evocative of that wonderful time that it brings tears to my eyes.

At around eight years of age my dad asked me if I wished to become a "meat chopper" like him. No, I replied nervously. In the times since then, whenever I have successfully hunted deer, I always pray that my dad isn't looking down at me while I'm butchering the animals. He no doubt would have something to say about it, although most certainly in Serbian or Hungarian! My father was a master at his craft and I would never presume to be able to do it as well as he did.

*Editor's note – Andreas "Andy" Franz immigrated to the Trenton area in the mid 1950s. He was a woodworker and is member and former German language teacher at the Trenton Donauschwaben*

\*\*\*





## Our Donauschwaben AutoKlub and the Old School Euros Car Club News



### 20th Annual Euro-American Auto & Cycle Show!

Mark your calendars for Saturday July 12th and attend our **20TH** annual auto show. Proceeds go towards our high school student scholarship. See a lot of great custom cars, trucks and cycles.

All makes and models on display. A great picnic grove venue with plenty of food and a biergarten. Admission is free to the public. Our friends at the Old school Euros Car Club are always a big help at the show and an annual sponsor. Also consider sponsoring an award for only \$30, your name will be placed on the award.

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### 10th Annual Dubs in the Shrubs Campout, Swap Meet & Car Show

Also mark your calendars for the **10TH** Annual Dubs in the Shrubs Campout, Swap meet and Car Show put on by our friends of the Old School Euros car Club. Proceeds from this event support St. Jude Children's Research Hospital. This year water cooled VWs are invited in addition to air-cooled VW. Visit this great picnic grove venue. Food trucks will be present also.

Our DS club is an annual sponsor of the DIS show.

## Newsletter Sponsors and Advertisers

### Our Printed Quarterly Newsletter Sponsors 2025:

- \* Frau Marlene Novosel & Familie \*
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- \* Frau Klara Andrichuk (in memory of Joseph & Josefa Brandecker)\*
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- \* Familie Carl & Sue Conrad\*
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### Our Weekly E-News Sponsors 2025:

- \* Peter Kernast\*
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**CLUB EVENTS FOR 2025*****Calendar of Events 2025 Donauschwaben of Trenton***

**Please note that reservations should be made at least one week in advance.  
Thank you!**

**January 12th, Sunday—First Taste of the New Year Dinner!**

**January 26th , Sunday—Annual Business Meeting**

**February 16th, Sunday—SCHLACHTFEST (2 seatings)**

**March 16th, Sunday—Back to the Old Country Dinner**

**April 13th, Sunday—Easter Luncheon Dinner**

**April 26th and 27th—National Donauschwaben Meeting - Chicago**

**May 4th , Sunday—Mother's Day Dinner**

**June 8th, Sunday—Father's Day Picnic**

**4th through the 6th of July—Canoe & Camping Trip (reserve soon) in N.E. PA**

**July 12th, Saturday (rain date July 13th)—19th Annual Car Show at the German American Society**

**July 20th , Sunday--Summer Picnic**

**Aug 30th & 31st, Mansfield, OH— North American Treffen**

**September 14th, Sunday Harvest Festival Dinner**

**October 19th, Sunday—Club's 69th Anniversary Banquet**

**November 2nd, Sunday—Memorial Service at Our Lady of Lourdes, Hamilton, NJ**

**November 16th, Sunday SCHLACHTFEST (2 seatings)**

**December 7th, Sunday St. Nikolaus/Christmas Party**

**Please make reservations at least a week in advance for every event if at all possible. Thanks!**

**Reservations/Information:**

**Liz Tindall at [ltindall.llc@gmail.com](mailto:ltindall.llc@gmail.com)**

## Donauschwaben Verband and Other News



### News from the Mansfield Donauschwaben.....

The Mansfield Donauschwaben recently held their elections and have a new President.....Karl Schuster! We send our congratulations and very best wishes for much success!

\*\*\*

**GET WELL**—To our Verband Ehrenpraesident Leo Mayer. Leo suffered a stroke and is currently in the hospital. Please keep Leo and his family in your thoughts and prayers. Leo was our long time Verband President and hails from the Los Angeles Donauschwaben. \*\*\*

In 2025 The Enzian Volkstanzgruppe of Newark, Delaware & the United German Hungarians will host the 30. Gaufest at the Delaware Saengerbund, on July 3-6! As members of the Gauverband Nordamerika, our two clubs participate in the Gaufest celebrations regularly and have each hosted a Gaufest previously in 1997 and 2003 respectively. The Gauverband preserves and perpetuates the cultural heritage of Bavaria (Germany) and Tyrol (Austria) including its customs, ethnic costumes, language, folk music, and folk dances....





## Scholarships & Culture & Staff



### Second Floor of our Clubhouse!

When attending one of our many wonderful dinners, take a moment to stop by the second floor of our Clubhouse to tour our museum. Donations were given by many of our members from the "old country"..... original "Tracht", among other things, and a history board detailing the plight of the Donauschwaben people and the founding of our beloved Club back in 1956 (See photo above).

In 2025 we will award several more student scholarships in the amount of \$500 each. Thank you to those that donated to the fund and to our *AutoKlub* for their donation from the 2024 Euro-American Auto and Cycle Show.

### A Scholarship Update...

Because of your generosity, we are thankful that we are able to give back to our community through scholarship dollars which benefit students in our three local high schools.

We also continue to invite all three schools for a true Schlachtfest cultural experience. Steinert High School joined us in November and Hamilton West and Nottingham last month. We thank the German teachers, Mrs. Smith and Mrs. Griswold for working with us in this regard. Stay tuned for further information as details unfold about our Scholarships, the awards ceremonies and student recipients.

\*\*\*\*\*

### *From 2024 to 2026, this Club is entrusted to following individuals...*



**President:** Joseph Brandecker

**Vice Presidents:** Dennis J. Bauer, Christa Pullion & Robert Walter

**Treasurer:** Al Tindall

**Assistant Treasurer:** Chris Pullion

**Financial Trustees:** Chris Carson, Sasha Malofiy & Katie James

**Secretary:** Hans Martini

**Membership Secretary:** Anna Walls

**Recording Secretary:** Brittaney Brandecker Protonentis

**Keucheleiter:** Hubert Pinkerton

**Kuechekomitee:** Kim Walter, JoAnn Martini and all regular dinner volunteers

**Kulturreferentinnen (Culture Advocates):** Christa Pullion & Luise Scheideler

**Jugendreferentinnen (Youth Advocates):** Christina Malofiy & Emma Walter

**Scholarship Program Director:** Liz Tindall

**Assistant Scholarship Program Directors:** Christa Pullion & Katie James

**Memorial Committee:** Christa Pullion & Hans Martini

**Newsletter Editor:** Dennis J. Bauer

**Assistant Newsletter Copy Editor:** Melanie Brandecker

**Publicity Chair/eNews Editor:** Liz Tindall

**Webmaster/Facebook Editor:** Christina Martini Malofiy

**AutoKlub Chairman:** Terry Huff, **Vice Chairs:** Patrick & Colin Huff

**Artistic Directors:** Ron Kernast & Sofi Walter

**Hausmeister:** Ernie Schirmer

**Wirtschaftsmeister:** Robert Walter

### **Board of Directors:**

**Chair:** Liz Tindall 2021 – 2027

**Mark Gruzlovic** 2021 – 2027

**Joseph Brandecker, Jr.** 2025 – 2029

**Sasha Malofiy** 2025 - 2029

**Kim Walter** 2025 – 2029

**Anna Walls** 2023 – 2029

**Secretary:** Katie James 2023 – 2029

### **Dachverband der Donauschwaben, USA Officers and Representatives:**

**Ray Martini, Landespräsident**

**Joseph Brandecker, Treasurer, Stiftung**

**Kathleen Martini, Landesjugendleiterin**

**Steve Brandecker, Club Representative, Stiftung**

**Hans Martini, Club Representative, Verband**



## 2025 Winter— DATES & TIMES—Come out and join us!

♦January 12th, Sunday,  
1pm, Winteressen Dinner.

♦January 26th, Sunday,  
1pm, Annual Business Meet-  
ing.

♦Schlachtfest, Sunday, seatings at 12:30 & 3pm,  
Febrary 16th.

♦March 16th, Sunday, 1pm, Back Home Dinner.

Please call (609) 585-1932 for all meal  
reservations (advisable and required for both  
Schlachtfests) or email at [dsatrenton@aol.com](mailto:dsatrenton@aol.com).

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Hans Martini, Club Secretary  
Email: [dsatrenton@aol.com](mailto:dsatrenton@aol.com)

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## Vielen Dank !

To all of our members who do the work that al-  
ways needs doing, THANKS!! Whether it's in the kitchen  
or out by the tables; serving refreshments or baking pas-  
tries; selling tickets or cleaning up; it takes many fine peo-  
ple 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 sponsor our news-  
letters. We appreciate your support and look forward to seeing you again  
soon.



*Auf Wiedersehen bei den  
Donauschwabern!*

## TRENTON DONAUSCHWABEN CLUB COOKBOOK IS SOLD OUT

Attention All Cooks/Bakers— The cook books have been sold out! The  
book contained 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 for this past edi-  
tion. Also a special thanks to Christa Tindall Pullion & Kim Walter  
and their helpers for all their hard work putting this book together.  
Vielen Dank!

*However, we are now collecting additional recipes to  
include in a new edition. So get those recipes to Liz Tin-  
dall.*

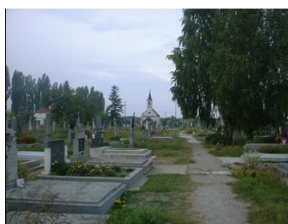
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Please consider sponsoring our quarterly printed newsletter. Cost is  
\$35 annually. Have any news or milestone events to share? Please send  
them to Dennis Bauer, our newsletter publisher at [donausch-  
waben5@gmail.com](mailto:donausch-<br/>waben5@gmail.com). He has been our Club Newsletter Editor for  
over 26 years now, Wow!

\*\*\*

*A Collection of Genealogical Information  
of Palankaer-Americans and Related  
Family Members - 1895 to 2008  
(Includes a history of the Donauschwaben in Palanka,  
Batschka, Austria-Hungary and the Trenton, NJ Area)*



The Roman Catholic cemetery and chapel in German Palanka taken in the 1990s.

Compiled by Dennis J. Bauer and the late Peter Kiss  
Genealogical Information abstracted by Dennis J. Bauer

In 2008, Club member, Dennis  
J. Bauer published a book about the Pal-  
ankaer-Americans. (Volume 1) . He in-  
corporated information that our late Club  
member Peter Kiss had collected over the  
years. Dennis distributed his book to in-  
terested Palankaers around the globe and  
libraries in the U.S., Germany and Serbia  
following the completion of the book.

If you would like a copy of the  
book in pdf digital format, please contact  
him. at [donauschwaben5@gmail.com](mailto:donauschwaben5@gmail.com). A  
copy is also on file at the NJ State Li-  
brary.

He is now working on Volume 2  
for printing in 2025. This issue will in-  
clude information on Palankaer-  
Canadians too.