

*Siebenerlei: A newsletter
by and for the members of the
G.A.F. Society*

Gegr. 1988

SIEBENERLEI

The Newsletter of the GAF

Volume MMXVIII - IV

September=October 2018



The Toledo German Sister City Committee regularly meets at 7:30 p.m. on the 3rd Thursday of the month at Dave and Rogene Kohler's house at 2605 Smith Rd., Lambertville, Michigan.

This spring some of the members of our committee and the Bavarian Sports Club have visited Coburg, Germany, our new Friendship City and soon-to-be Sister City in the northern part of the state of Bavaria. Tim and Linda Greenwood met with city councilman Jürgen Heeb and his wife Petra in April. They brought home ideas for working together with the Coburgers: planting a tree from each other's state (a buckeye from Ohio?), each local orchestra performing music written by a composer from the partner city, and a sports event with teams from both cities.

Early in June, Harry Schmitz and Anita Raymond from the Bavarian Sports Club spent a

day getting acquainted with the picturesque little town with its winding cobblestone streets leading up to the fortress on the hill overlooking the town.

At the end of June, Dave and Rogene Kohler, Tony and Dagmar Varela and Jim Hartung accompanied the Greater Toledo International Youth Orchestra on a performance tour beginning in Steinen in southwest Germany and ending in Coburg. In addition to getting acquainted with some of the members of the Coburg Sister City Committee, meeting head Mayor Norbert Tessmer, councilman Jürgen Heeb and Petra and friend Rainer Kalwait again, Michael Stamm, one of our cellists, was fortunate enough to meet 3 boys from the Casimirianum Gymnasium. Michael's Maumee High School German class under the direction of their teacher Maria Herman was involved in an exchange project with the Casimirianum Gymnasium this spring in which they each made a video of their hometowns but narrated it in their

partner's language. What a great opportunity for the students to be able to meet in real life!

Now we're preparing to participate in the Deutschlandjahr USA – Year of Germany in the US - organized by the Consulate General of the Federal Republic of Germany in Chicago. The kick-off event will take place Oct. 6 & 7 in Indianapolis. The first day will consist of exhibits, musical performances, a panel discussion on sister city relationships, a talk on "German Immigration and Settlement in the Midwest" and a VIP dinner. Sunday will be a show of German classic cars, a parade and lunch.

In September we'll be joining the other Toledo sister city committees and other volunteers in beginning the preparations for the 10th annual Toledo Sister Cities INTERNATIONAL FESTIVAL to be held Sat., April 13, at the SeaGate Centre.

For more information about the Toledo German Sister City Committee or the TSC Interna-

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tional Festival, contact president Rogene Kohler at dkohler376@aol.com or 734-856-2913.

Rogene Kohler

How many times have you come across a great recipe, but it's in German and you can't find someone to translate it?

Help has arrived! Here is a German cooking glossary assembled by [Hyde Flippo](#). It is on a web site called:

[Thought Co.](#) Because the Siebenerlei is being delivered electronically clicking on the blue words should take you to the pertinent web site.

Mel Arndt

Kochglossar Cooking Glossary

A

abkühlen v. cool off, cool down

abseihen v. strain, sieve (Aus., S. Ger.)

Auftragen serving (up)

vor dem Auftragen before serving

aufkochen v. bring to a boil

aufschlagen v. beat, whip

(aus)quellen lassen v. let expand, rise

ausrollen v. roll out (dough)

ausstechen v. cut/press out (with a cookie cutter)

B

Backfett / Pflanzenfett shortening

Backform baking dish, tin

Backofen (baking) oven

im vorgeheizten Backofen in a preheated oven

Backpulver baking powder, baking soda (s **Natron**)

Backrohr oven

bei 180 Grad at 180 degrees

(Celsius, 356 degrees Fahrenheit)

bestreuen v. sprinkle (on)

Blätter slices (nuts, etc.; **Mandelblätter** = sliced almonds)

Blech/Backblech baking tray, pan

Brösel / r Semmelbrösel breadings, crumbs

C

Champignon mushroom (for cooking)

Chinin quinine

Creme cream, mousse, sauce

Crementorte cream cake

cremig creamy

etw cremig rühren / schlagen to stir/beat until creamy

D

Dekagramm decagram, 10 grams (*Austria*)

direkt gepresst

(Orangensaft) fresh-squeezed (orange juice)

direkt gepresster Orangensaft fresh-squeezed orange juice

Direktsaft fresh-squeezed (orange) juice

E

Eigelb egg yolk

drei Eigelb the yolks of three eggs

Eiklar egg white

Eiweiß egg white

drei Eiweiß / Eiklar the whites of three eggs

EL = tablespoon (see *below*)

Esslöffel (EL) tablespoon

gestrichener Esslöffel level tablespoon

gehäufter Esslöffel

heaped/heaping tablespoon

Estragon tarragon

F

Flüssigkeit liquid, fluid

Fritteuse deep fryer

frittieren to deep fry

Frittüre deep fryer

G

Gefäß vessel, bowl, container

gemahlen *adj* ground (up) -

mahlen = to grind

gerieben *adj.* grated

abgeriebene Schale einer

Zitrone grated lemon peel

geriebener Käse grated cheese

geschält *adj.* peeled

gestrichen level(ed)

gestrichener Esslöffel level tablespoon

Gewürz (-e) seasoning(s), spice(s)

Estragon tarragon

Knoblauch garlic

Kümmel caraway

Lorbeerblatt bay leaf

Schnittlauch chives

Gewürznelke(n)/Nelke(n) clove(s)

Glasur glazing, icing

Grad degree(s)

Gramm gram

250 Gramm Mehl 250 grams of flour

Guss (Zuckerguss) (sugar) glazing, icing

H**Hälfte** half (of)**heiß** hot**Herd** range, stove (*cooking*)**Elektroherd** electric stove**Gasherd** gas stove**I****Ingwer** ginger (*spice*)**K****kalt** cold**Kardamom** cardamom, cardamon (*a type of ginger spice*)**kneten** v. knead (*dough*)**kochen** v. boil, cook**Kochbuch** cook book**Kochlöffel** wooden spoon**Koriander** coriander, cilantro, Chinese parsley (*seasoning*)**Kuvertüre** (chocolate) covering, icing**L****Lachsmesser** (smoked) salmon knife**Lachsmousse** salmon mousse**lieblich** moderately sweet (wine)**Löffel** spoon**Lorbeer** bay leaf (*seasoning*)**M****die Mandel (Mandeln)** almond(s)**Mandelblätter** sliced almonds**mahlen** v. grind**fein / grob mahlen** grind finely / coarsely**gemahlen** (*adj*) ground**Masse** mixture**Mehl** flour**Messerspitze (Msp.)** knife tip, a pinch of...**Msp.** knife tip, a pinch of...**Muskat** nutmeg**N****Natron** baking soda, bicarbonate of soda**Nelke(n) / Gewürznelke(n)** clove(s)**O****Oblate (-n)** wafer**Öl (-e)** oil (**s Olivenöl** = olive oil)**Orangeat (-e)** candied orange peel**P****Palmin Soft™** (*brand name*) a Crisco-like shortening**Panade** coating of bread-crumbs (for frying)**panieren** to bread (for frying)**paniert** breaded**Paniermehl** breading, bread crumbs**Pektin** pectin**Pflanzenfett / Backfett** shortening**Pfund** pound (metric: 500 g, 1.1 U.S. pounds)**zwei Pfund Kartoffeln** two pounds (1kg) of potatoes**Prise** dash (approx. 1 gram)**eine Prise Salz** a dash of salt**Puderezucker** powdered sugar**R****rühren** v. stir, mix**Rührgerät** mixer, mixing machine**S****Saft** juice**Schale** peel (orange, lemon)**Schnee** meringue (**e Meringe**)**Schneebesen** whisk**verquirlen** v. to whisk, beat**sehen** v. to strain, sieve*(Austria, S. Ger.)***rSeiher** sieve, strainer, colander (*Austria, S. Ger.*)**Semmelbrösel** (*pl.*) breading, crumbs (*Austria, S. Ger.*)**Sieb** sieve, sifter, strainer, colander**durch ein Sieb streichen**

strain, sift, press through a sieve

sieben to sift, strain**Speisestärke** cornstarch, corn-flour, thickening agent**Stärkemehl** cornstarch, corn-flour**Stärkezucker** glucose**streichen** v. press, rub; spread (butter, etc.)**T****Teelöffel** teaspoon**gestrichener Teelöffel** level teaspoon**gehäufte Teelöffel**

heaped/heaping teaspoon

Teig dough, mixture**der Germteig** yeast dough (*Austria*)**der Hefeteig** yeast dough**den Teig gehen lassen** let the dough rise**Terrine** terrine, soup tureen**TL** = teaspoon (*see above*)**U****überbacken** au gratin ("baked over")**unbehandelt** natural, organic**eine unbehandelte Limette** a

natural lime (*untreated with pesticides, etc.*)

unterheben to fold in
(*ingredients*)

unter Zugabe von... while adding...

V

Vanillestange vanilla pod

Vanillezucker vanilla-flavored sugar

verfeinern v. refine

verquirlen v. to whisk, beat until foamy

vorgeheizt preheated

im vorgeheizten Backofen
in a preheated oven

W

Wasserbad double boiler

im Wasserbad in a double boiler

wiegen, abwiegen v. weigh

würzen v. season, add seasoning/spices

Z

ziehen v. steep, simmer, marinate

Ziehfett/Pflanzenfett shortening (Crisco = Palmin Soft)

Zimt cinnamon

Zitrone (-n) lemon(s)

Zitronat (-e) candied lemon peel, citron

Zubereitung preparation (directions)

zusetzen v. add (to)

Zutat (Zutaten) ingredient(s)

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siebenerlei@gafsociety.org

Siebenerlei

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