The New Marie Schoch Endowment Fund

The Indiana German Heritage Society established an endowment fund in June designed for the benefit of “qualified persons wishing to gain and distribute knowledge with respect to the cultural, historic and linguistic contributions of the German American community.” This Endowment gives the Indiana German Heritage Society the opportunity to fulfill its mission. German language study at secondary or university level may be included. The member-elected Board of Directors is empowered to make final decisions on qualification of applicants and conditions for the award.

The endowment is named after the esteemed donor of the funds Marie Schoch: The Marie Schoch Endowment Fund of the Indiana German Heritage Society.

The endowment is structured to make it highly improbable for the fund to experience erosion of principal with respect to contributed funds to the endowment.

The Board of Directors has decided that the initial use of funds earned by the Endowment would be used to help high school students study in German-speaking countries. IGHS receives a number of requests each year for such assistance, and currently there are few sources of help for young people in high school to get assistance. The Board felt this was a critical age when students are in a prime learning phase, thus much good could be done in helping them. Scholarships for college-age students are more available.

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Wyneken & Ft. Wayne 2011 IGHS Annual Meeting!

Mark the date and join us March 25-26 in Ft. Wayne for the IGHS Annual Meeting. Our hosts will be the Friends of Wyneken and they promise us a different kind of Annual Meeting as they are planning interesting and satisfying (both intellectually and culinary) events.

On Friday, after check-in at the downtown Courtyard Hotel, IGHS members will gather at St. Paul's church downtown Fort Wayne for the Annual Membership Meeting. A German-style dinner will be served for members and friends and will be followed by a program and a narrated tour of the St. Paul's Church. St. Paul's is about three-and-a-half blocks from the hotel.

On Saturday morning we will gather at the St. Paul's parking lot to board a bus for a guided and narrated tour. We will visit several of the Wyneken churches, learn about their history, and will be able to spend time at the Wyneken House. It will be a combination religious history tour and "progressive meal" at the different churches. The main breakfast is planned for Zion Friedheim. We will then re-board the bus for the short trip to the Wyneken House for a cup of coffee and a tour and discussion of the House. Late-comers can join the program at the Wyneken House.

For a sit-down served lunch we are invited to St. John's Bingen and will continue from there to Emmanuel Soest for desert. On the way to Soest, the bus will drive by two additional Wyneken

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Tax-free contributions may be made directly to the Marie Schoch Endowment of the Indiana German Heritage Society. In fact, this is a good time of year to make contributions. Checks may be sent to the Indiana German Heritage Society, 401 E. Michigan St., Indianapolis, IN 46204 with a note that the contribution is intended for the Marie Schoch Endowment.

We want to thank John and Noriko Binkley for their generous gift to the endowment. For further information about the Endowment contact Giles Hoyt at ghoyt@iupui.edu or at the IGHS address listed above.

Genealogy Newsletters Donated

Approximately twenty years’ worth of Krefeld Immigrants and Their Descendants (1984 thru 2003), was donated to IGHS by long-time member Betty Randall, a descendant of one of the Krefelders with the name Op Den Graeff.

Published by LINKS Genealogy Publications, it is a great source on the history of the first 40 families and their descendants, who came 1683 with Franz Daniel Pastorius and settled Germantown, PA. Since they are a valuable resource for anyone doing research on this group of immigrants we will place them into the IUPUI archives.

Thank you Betty for your wonderful, donation!

Renewal Notice

Dear Friends, Loyal Supporters: It is time to renew. The membership year runs concurrent with the calendar year. Check the newsletter label for your expiration date. Please use the renewal form in this newsletter. If we do not need to send you a notice, it saves IGHS money and time. Also report any change of address or e-mail so we can update our records. If you already renewed, thank you.

Your Membership helps the Society to achieve its mission of collecting, preserving, interpreting and sharing Indiana's German-American history and heritage. As a not-for-profit membership organization, membership fees, donations and occasional grants provide the essential support for activities and programs of the organization, for our quarterly Newsletter, which focuses mainly on Indiana German-American history and heritage, but brings also items of general interest.

You will receive member discounts of 10 to 20% on our publications and discounts on other publications, including German Life Magazine – at a reduced rate subscription form can be found elsewhere in this newsletter.

Information on IGHS, including a membership / registration form and publications list can be found at http://www.ighs.org. IGHS is connected to the IUPUI Max Kade German-American Center. See http://www.ulib.iupui.edu/kade. If you click on German sites, and then on Indiana you will find some interesting items about the early Germans and German-Americans.

The Membership Committee:
Louise Lamkin, Ruth Reichmann, Lore Harle

The Indiana German Heritage Society & IUPUI Max Kade German-American Center Newsletter

The Indiana German Heritage Society was founded in 1984 as a statewide historical and educational membership organization aimed at preserving and celebrating Indiana's German Heritage. The Society is headed by a volunteer board of directors, it is a non-profit organization and qualifies for tax-deductible donations.

The IUPUI Max Kade German-American Center provides support to maintain an interdisciplinary research center for German-American Studies. Its mission is to support this field through research into German-American history and heritage with primary emphasis on Indianapolis and the Hoosier State, and through teaching and service.

The Indiana German Heritage Newsletter & IUPUI Max Kade German-American Center Newsletter (ISSN: 1939-3261) is published quarterly by the Indiana German Heritage Society, Inc. 401 E. Michigan Street Indianapolis Indiana 46204 317-464-9004 http://www.ulib.iupui.edu/kade/IGHS/home.htm

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Editor: Steven J. Schmidt schwmidt@iupui.edu
Annual Meeting continued from Page 1

Churches, St. Peter Fuelling, and St. John Flatrock. The entire time on the bus will be accompanied by an onboard "color commentary".

Reverend F.C.D. Wyneken is a figure of local, regional, national and even international significance. His work in Northeast Indiana includes the founding of the Fort Wayne Concordia Theological Seminary and his presidency of the Lutheran Church Missouri Synod. In Germany he trained pastors and induced some of them to come to America.

Friedrich Conrad Dietrich Wyneken was born May 13, 1810 into the large family of a Pastor, in Verden, Hannover. Educated in a seminary, he became a multi-lingual conservative Lutheran. While in his twenties, he followed a call from America for pastors to serve the German-Lutherans in America who were in desperate need of pastoral care.

German immigrants had been settling in Fort Wayne and the surrounding region since the 1830s. By the 1890s, the Chicago Tribune characterized Fort Wayne as "a most German town" whenever it reported the news from there. During the 1920s and 1930s, Fort Wayne's German culture gradually faded.

When in 1838 Wyneken came to Fort Wayne, located at the confluence of three rivers, it was populated by only some 1500 people. He found a countryside full of marshes, bogs, swamps, rivers, and dense hardwood forests. He began preaching at the few established congregations, such as St. Paul's in Fort Wayne, sometimes called the "mother" church in the area and the equally old Zion Friedheim, the oldest congregation in Adams County.

With only a few roads, or traces, and Indian trails or military roads in existence, and because of the challenging topography, travel was difficult, so Pastor Wyneken would bring together settlers to start new congregations where possible. Some of these in the Fort Wayne area include St. John at Bingen, St. Peter at Fuelling, and Emmanuel Soest.

The circa 1850 pre-Civil War Wyneken House is significant not just because of its age and its Georgian Revival style, but primarily because of its connection to Wyneken. He was married to an Adams County girl, Sophie Buck, herself an immigrant from Windheim, Westfalen. It is the only residence of an Indiana religious pioneer, known to still survive in the State, and it is the only known structure of any kind directly connected to Rev. Wyneken, anywhere in the United States.

Over the decades, a succession of families had lived in the Wyneken House, often making modifications and additions. Eventually the house became unoccupied and fell into a period of neglect and plunder. In 2005 to prevent destruction, the Wyneken House was forced to be moved from its original site to its current and permanent location, a few miles away on the historic Winchester Road, where restoration work continues. IGHS is the actual owner of the House and the land it sits on today.

The mission of the Friends of Wyneken, working with the IGHS, is to preserve the Wyneken House and restore it to its original 1850's condition. Plans are to use it to teach about German Heritage, Rev. Wyneken's life, and to show the public, especially the younger generations, what it was like to live in the Northwest Territory in the middle 1800s.

More information on the Annual Meeting, the program and registration forms will be in the next newsletter.
GERMAN COOKING – HOOSIER STYLE!

Food is the glue that binds cultures and families together. What we eat, how we prepare it, and who joins us at the table shape who we are and where we come from.

For nearly two hundred years, Indiana has had a very strong German presence. Even today, one out of every three Hoosiers still claims German ancestry. There are many links in our state’s history going directly back to the German-speaking regions of the world. Some of these ties stretch back for generations; some are very new; but they all have affected the shape and culture of our state today.

Nowhere is this link more evident than in the foods that are popular around the state. For instance, what is our unofficial state food, the Indiana pork tenderloin but a Hoosier version of the German Schnitzel?

The Indiana German Heritage Society is collecting recipes and stories about German food and culture in the State of Indiana, but to do that we need your help. Please send us your family recipes, stories and remembrances of past and present foods, celebrations, and family customs.

We plan to collect many of these recipes together and publish them in the IGHS Hoosier-German Heritage Cookbook sometime in 2012.

Send your stories and recipes to:
Steven J. Schmidt,
4555 Central, LC1603
Columbus, IN 47203

Or e-mail them to:
Schmidt@iupuc.edu

You can also submit them to our Blog at:
http://ighscookbook.wordpress.com/

FOOD AS MEDICINE

Hildegard of Bingen (1098-1179) was a remarkable woman, a "first" in many fields. At a time when few women wrote, Hildegard, "prophetissa teutonica," produced major works of theology and visionary writings. In her Theological Trilogy, Hildegard sets forth her Mystical Vision (Scivias), her psychotherapeutic work (Liber Vitae Meritorium), and a Vision of the Universe (De Operatione Dei) which brings together science, religion and the arts. She is the first composer whose biography is known and founded a vibrant monastery, where her musical plays were performed. Although not yet canonized, Hildegard has been beatified, and is frequently referred to as St. Hildegard.

The twelfth-century mystic wrote about healing through a holistic approach, which directly relates to our modern times and ailments, caused by genetically modified foods, poor nutrition and environmental pollution. When few women were accorded respect, she was consulted by bishops, popes and kings, and simple folk flocked to her for advice and help. With her holistic healing approach, Hildegard was the first female physician. She used the curative powers of natural objects for healing, and wrote treatises about natural history, about diseases and how to cure them with medicinal uses of plants, animals, trees and stones.

Revival of interest in this extraordinary woman of the middle ages was brought about by musicologists and historians of science and religion.

Her story is important to students of medieval history and culture and an inspirational account of an indomitable spirit and vibrant intellect overcoming social, physical, cultural, and gender barriers.

Hildegard did not write an actual cookbook but more than 2000 recipes have come down to us. In her medical and natural sciences writings she pointed the direction to a timeless healing approach with natural remedies, healing plants and foods. Not
vitamins, minerals, or proteins, not even the bulk in foods, will lead to better health or healing.

Exclusively the healing abilities found in foods, combined with the powerful energies in the whole of creation, which she called Vivitas--the life force (Lebenskraft), the energy of the "greening," can health and well-being reached.

In her medical books (Causae et Curae) she talks about causes and cures for illnesses. Her Theory of Natural Healing (Physica), deals with the treatment with natural remedies, healing plants and healing foods. She describes how in nature, in the trees and plants, in herbs and spices, birds, fish and animals and even in precious stones strong healing powers are contained.

Her theory of nutrition offers the key for protection against nutrition-related ailments of our fast-paced way of life, which are a result of plenty, of the desire to make life easy, foods off the shelf. The change away from the nutrition of our forefathers has resulted in illnesses unknown 100 years ago: tooth decay, high blood pressure, heart disease, heart attack or stroke, diabetes, depression.

In their book Hildegard of Bingen's Medicine, Drs. Wighard Strehlow and Gottfried Hertzka write "The body in its wisdom recognizes new and unfamiliar food and drink. This wisdom from within the body tries to eliminate toxins taken in. Returning to health requires moderation in all areas of life including simplicity within the current lifestyle."

Ruth Reichmann

SOUPS FROM HILDEGARD’S KITCHEN

Hildegard teaches that because of the close link of humans to nature, to be truly healthy the food we eat should be locally grown and in season. Only whole grain is the staple for all climates and constitutions, gives bulk to stool, is easy to digest, and can be consumed all year. Of all the whole grains, spelt (Dinkel) is Hildegard's favorite. A spelt breakfast would consist of spelt coffee and hot spelt cereal.

Spelt is one of the oldest cereal grains known. It is estimated to be over 9,000 years old; app. 2,000 years older than the oldest bread baking wheat. It's name is derived from its Latin name Triticum spelta.

It has a mild and nutty flavor which makes it a favorite in whole grain breads. Physiologically speaking many people with wheat allergies have found spelt to be a valuable substitute.

Soups were a dietary mainstay during St. Hildegard's time. Her soups feature the traditional vegetables and seasonings, and are enriched by adding cereal grains, such as pearl barley or rice. By adding cereal grains, soups are more nourishing and easier digested. Either spelt or oat flakes can also be used, depending upon personal taste. Cereal flakes are whole grain, passed through metal rollers to flatten, and then cut into smaller flakes. Flaked cereal grains are also sometimes called rolled.

AUF DEUTSCH!

PASSIERTE KRÄUTERSUPPE MIT DINKEL

80 g Dinkel Körner
2 l Wasser
500 g Rindfleisch
2 Knoblauchzehen
1 Zwiebel
2 El Weinessig
Galgant, Bertram, Muskat, Ysop, u.a.
100 g frische Kräuter nach Wahl
Crème frâiche oder Sahne


**PUREED HERB SOUP WITH SPELT**

- 80 g spelt kernels
- 2 l water
- 500 g beef
- 2 garlic cloves
- 1 onion
- 2 tbsps wine vinegar
- galingale, burnet, nutmeg, hyssop, etc.
- 100 g fresh herbs
- Heavy whipping cream

Place the spelt kernels into the water and bring to a quick boil, then let them soak. Cut the meat in pieces and place it together with the onion, vinegar and the spices into the cold broth. Let it cook gently for approximately 1½ hrs.

Remove the meat pieces and use them for something else. Puree the spelt broth in a mixer and press it through a sieve. Return part of the pureed broth to the mixer and add the chopped herbs; keep a small amount of the herbs for garnish. Allow it to come again to a quick boil, adjust the taste and if desired add heavy cream and mix it with a hand mixer. Press the peeled garlic directly into the soup, garnish with herbs and serve.

**THE ORIGINS OF GERMAN FOODS AND FESTIVALS**

Foods and festivals are expressions of a people's heritage and history, of the character of climate and geographical location, in short, of its interactions in time, with nature and neighbors, friends and foes. The great variety of German foods and festivals is also a direct result of the considerable diversity anchored in its population's tribal origins and makeup. For, before there were "Germans," there were - and still are - Friesians, Saxons, Franks, Allemans, and Bavarians, to name but the principal tribes. These were the "Germans" the Romans encountered while controlling about one third of the land of those "barbarians" north of the Alps. Great cultural change set in with Christianization of the German tribes, dating from 496 A.D. and completed with the conversion of the Saxons in the early ninth century, with Irish missionaries in the forefront.

Where the church could not overcome adherence to pagan ritual, it superimposed Christian meaning unto such traditions and fests as is the case with Christmas and Easter. Some food traditions, e.g. "no meat on Friday," the use of herbs for cooking and medicinal purposes, as well as the beer and wine culture, are traceable to the numerous monasteries founded in the Middle Ages (A.D. 500-1500).

Other formative forces during these 1000 years were the rise of feudalism, which gave birth to aristocracy and dynasties who - not the emperor - dominated the political scene through the exercise of power, marriage and inheritance, keeping the German "Reich" a loose federation of dynastic territories. These territories cut across the original tribal ones. The once powerful Allemans, e.g., became separated into Alsatians, Badeners, Swabians, and Swiss Germans, and they also occupy parts of western Austria and western Bavaria. How can one tell? By the dialects spoken.
there, all sub-dialects of Allemannisch, and by preferences for certain food specialties.

The current names of the 16 German states (called Länder, from Land) are for the most part, post-WW II designations, reflecting also demands of the Allied military governments, and are thus not identical with the names of the tribal dukedoms of old.

Johann Gutenberg's invention of the printing press, Martin Luther's Reformation and the competing forces of Roman Catholicism and German-born Protestantism first led to Germany's greatest disaster, the Thirty Years' War (1618-1648). It wiped out some 25% of its population and atomized the Holy Roman Empire of the German Nation (official title of the "First Reich") into hundreds of sovereign principalities. In retrospect, the two faiths can be said to have greatly enriched cultural diversity, a true hallmark of German-speaking lands.

The origins of many eating/cooking customs and celebrations connected with Christian calendars are linked to "availability." A predictable and steady supply of food was of prime importance for survival. The experience of wars, pestilence, famines, and natural disasters, and also Christian ethics instilled in the Germans a reverence for "our daily bread." Germans who immigrated to America in the 1840s, who had witnessed devastating hailstorms, endless rains and the potato rot, brought that reverence with them: Nothing must be wasted. Eat what's on your plate. Some foods, like Sauerkraut, taste better the next day.

Yet, German cooking is still known mostly for some of its basics: Pork, sausages, cabbage, sauerkraut, potatoes and the many dishes derived thereof. After hard times, basic foods allowed recovery.

One can imagine the desolation after an invading army--homes destroyed, food bins emptied, animals put to the sword, grain fields ravished by fire. Starvation followed, as it has done throughout the centuries with such awesome frequency. But there had to be a solution, a way to spring back quickly. Pigs and cabbage (Kraut) were the answer and, from the 1700s on, the potato - a blessing from America. Domestic pigs are descendants of the wild boar, which is indigenous to Germany. Thus it was easier to breed pigs than to raise herds of cattle. And when an old cookbook commented, "Fleisch ist ein Stück Lebenskraft" ("meat is part of vitality"), it was hinting at the "number 1" - pork. Good cooking is the art of making much with little.

To avoid a monotonous diet, inventive cooks created from a few basic foods a great variety of recipes. Wurst (sausage) - besides being a convenient way to store meat - lends itself to variety, and in lean times the meat content was stretched with other byproducts. By the time Joseph II was crowned some 300 years ago, sausages were so popular that he ordered their distribution to the crowds gathered for the coronation. Wurst may come in the form of Aufschnitt (cold cuts) or as a spread-type like the Braunschweiger (Streichwurst).

Four basic types make up the many varieties of sausage, they are: Rohwurst which is cured and smoked, requiring no further cooking; Brühwurst which is smoked and scalded, also requiring no further cooking, although they may be heated; Kochwurst which is boiled; and Bratwurst which is

In Germany, during and following World War I there was very little food. The Mendel family at Luckenwalde b. Berlin did have potatoes.

Their father had bought a wagon for his children; they used it to go to the train depot to get a wagon load of potatoes from the government.

Mom said that the potato peelings were taken to a nearby farmer to feed to his hogs. When the farmer would butcher a hog, he would give to the Mendel family the water that the sausage was cooked in. Sometimes a sausage would break and they would also get some meat in that water.

Mother brought this history to our dinner table; the potato soup was served with the cooking water, not milk. But on the farm in Batesville, Indiana, we had the luxury of onions and bacon in the soup.

Erika (Mendel) Theilig
submitted by Louise (Theilig) Lamkin
sometimes partially cooked and sometimes raw, requiring grilling or frying. They have become an important part of festivals, where they are served in sliced, crispy buns after grilling. Because they are invitingly displayed and emit a tantalizing smell during cooking, a bit of overindulgence at festivals is not unusual.

That eating is a serious matter is reflected in this philosophical observation: “Der Mensch ist, was er ist” (“Man is what he eats”). The national outlook on foods and festivals is summed up in this proverb: Essen, Trinken und Geniessen sind nach wie vor die drei schönsten Dinge in unserem Leben (Food, drink and enjoyment are surely the three best things in our lives).

Eberhard and Ruth Reichmann

“GERMAN” POTATO SALAD

Not only in America but in other countries as well, things "German" are often equated with Oktoberfest, sauerkraut and bratwurst, beer and steins, yodeler and Lederhosen--the gamut of stereotypical Bavarianisms, virtually to the exclusion of most other assets the German-speaking lands have to offer. In the U.S., this equation has been bolstered by GIs and their "war brides" in attempts to recreate their fun time in Munich and the Alpine region.

Stereotypical German foods offered at festivals or even in "German" restaurants are usually Sauerkraut, Bratwurst, Knackwurst (or Knockwurst), Sauерbraten, Hasenpfeffer, Schnitzel, Knödel or Klösse (dumplings), and German Chocolate Cake.

This southern German fare is only a fraction of the range of foods the immigrants from German-speaking areas have brought to this country. No, Sacher Torte is not German chocolate cake, it is a delicacy invented by the Hotel Sacher in Vienna.

Technically, German chocolate cake is a cake made with Baker's German baking chocolate. It is basically a version of the good old "Blockschokolade" one gets in Germany. German potato salad (Kartoffelsalat), on the other hand, exists in just about as many variations as there are names for the word potato.

The potato came from America to Europe and became a most precious food. It kept Germans, just as it did the Irish, alive in times of wars, pestilence, famines, and natural disasters. As they had to do much with little a multitude of ways to prepare it emerged.

Recipes still vary from region to region, often from town or village to the next. There is potato salad with or without bacon, with cucumbers, with mayonnaise, with eggs, ham and pickles and on and on.

So if you are served German potato salad you may want to find out from which region it came - don't be surprised if your host only knows that "grandmother" made it. If your hosts tell you that it is German potato salad, believe them!

Ruth Reichmann

BASIC POTATO SOUP

Boil peeled potatoes in water to cover until done. Meanwhile sauté some chopped onions and bacon pieces until the bacon is crispy.

Smash the potatoes, leaving them chunky. Add the onions and bacon, heat to steaming hot. Serve; topped with chopped parsley.
**KARTOFFELPUFFER**  
**POTATO PANCAKES**

4 cups grated potatoes  
1 Onion  
2 eggs  
2 tablespoons flour  
Butter or cooking oil

Coarsely grate 4 cups of potatoes, then grate and add 1 medium onion. Allow this mixture to stand 10 to 15 minutes. Remove the excess moisture by sponging with a dry towel.

Slightly beat 2 eggs and stir into the potatoes with just enough flour (about 2 tablespoons) to make the mixture hold together.

Place 1 teaspoon of butter or cooking oil in a 10-inch skillet and heat on high until the fat becomes fragrant and shimmers. Drop spoonfuls of the potato batter in, making 3 - 3” pancakes. The pancakes should be thin enough to form a lacy design.

Sauté them about 3 minutes on each side, and serve hot out of the pan.

If you must hold them until all the batter is cooked place them on a rack above a baking sheet in an 200 degree oven. Then serve all of them at once, after draining on absorbent paper to remove any excess grease.

Makes about 9 3-Inch Cakes

**MINIATURE POTATO LATKES**

Latkes are a traditional Hanukkah food. They are closely related to Kartoffelpuffer (potato pancakes) and have also entered the American mainstream.

4 large potatoes (about 3 lbs.)  
2 eggs, beaten  
Up to 1 teaspoon salt  
1 tablespoon flour  
1/2 onion, cut up  
1/2 teaspoon baking powder  
2 teaspoons lemon juice  
2 tablespoons oil

Peel potatoes and cut in small pieces. Place the potatoes, eggs, salt, flour, onion, baking powder, and lemon juice in a blender or food processor and mix. Let stand at room temperature for 15 minutes. If any liquid accumulates on top, spoon it off.

Pour the oil into a small cup. Brush small amount on a large non-stick frying pan and heat the pan. Drop batter by teaspoonfuls into hot pan. Latkes should be about 1 1/2 inches in diameter. Brown well on both sides. Repeat procedure, brushing frying pan with oil as needed.

These can be made ahead and frozen. Use the oil sparingly when you fry and you will have delicious, low-calorie latkes.

To freeze, place the latkes between sheets of aluminum foil in single layers, using a cookie sheet as a base. To serve, heat one layer of latkes at a time right on its aluminum foil sheet in a preheated 450 degree oven for 5 to 10 minutes. Keep warm on a hot tray. Unsweetened applesauce makes a good, low-calorie dip for the latkes.

Makes about 5 dozen.

**POTATO DUMPLINGS**

4 potatoes, peeled and quartered  
1 cup flour  
1 teaspoon baking powder  
1 teaspoon salt  
2 teaspoons ground nutmeg  
2 eggs, lightly beaten  
2 teaspoons butter or margarine  
2 tablespoons dry bread crumbs  
Some croutons

Boil potatoes in water, cool, rice potatoes and place in a large bowl. Add flour, baking powder, salt and nutmeg. Stir in eggs, beat until mixture holds shape. With lightly floured hands, shape about 2 tablespoons dough into a ball, placing a few croutons in center of each ball, repeat with rest of dough. Refrigerate for 1 hour.
Drop dumplings into boiling salt water. Simmer uncovered, for app. 10 minutes - when they are done they will pop to the top.

Yields about 15 dumplings.

**SISTER CITY NEWS**

**INDIANAPOLIS-COLOGNE**

In 2010, Indianapolis and Cologne went a step further and exchanged two firefighters as part of an official, “Firefighter Exchange Program.” In October, Mike Mullennax, a 20 year Fire Fighter with the City of Indianapolis, headed to Cologne for a three week exchange where he worked as a Cologne Fire Fighter. Mr. Mullennax worked in five different fire stations and also spent one day in Cologne’s Arson Investigation Unit. Chief David Grider of the Indianapolis Fire Department also toured the Cologne Fire department facilities.

A delegation from Indianapolis accompanied him on his trip. The delegation included Sven Schumacher, the longtime chair of the Indianapolis-Cologne committee who steps down from this position after 15 years. Replacing him was Martin Baier, a retired Col. From the German Air Force. The official transfer of duties took place in the City Senate Chamber of the City Of Cologne under the watchful eye of Deputy Mayor Angela Spizig.

Indianapolis beekeeper and IGHS member Steven Schmidt also took time during this trip to visit with a German beekeeper in an attempt to forge some new ties between the two cities.

The Indianapolis delegation was treated to a dinner hosted by the Freundeskreis Köln-Indianapolis and given a private tour of the Roman and Middle Ages ruins located underneath the Rathaus.

Volkmar Schultz reports that the members of the "Koln Freundeskreis" (Cologne Circle of Friends) held a traditional Thanksgiving Dinner for 70 people in Cologne this year. Among them were a number of American college students on Fulbright scholarships in Germany. A couple of turkeys were the victims of that feast.

He suggests that we try to celebrate Thanksgiving together some year. That would be just in time for the beginnings of the Christmas markets. There are at least six or seven big ones in the Cologne area, and hundreds all over Germany.

**SISTER CITIES EXCHANGES & FALLING IN LOVE IN DUBOIS COUNTY**

**A SPECIAL RECOGNITION & THANK YOU TO MATTHIAS HILGER**

During the 25th Sister City Anniversary celebration at the Batzenberghalle in Pfaffenweiler, Germany, a surprise took place.

During the performance of the Batzenberger Brass Band, two of their members took the microphone, and immediately were surrounded by 20 teenagers and adults on the stage. "What do they have in common?" the audience thought. They were all exchange students who had visited and spent time in Jasper attending Jasper High School, participated in work internship, or participating in another educational program.

Twenty of the over 60 students were in attendance for the evening’s festivities. For all of them, for over 20 years, Matthias Hilger took the responsibility in organizing their visit to Jasper, looking for host families and some of them he and his family hosted themselves. For this great hospitality, welfare and care given to them, the people on the stage said THANK YOU to Matthias. Matthias was touched and speechless. His only comment to those in attendance was "This partnership is my life. I immediately felt like home when I arrived in Jasper and that warm feeling should be possible for all the students."

In 1987 Matthias (everyone calls him Matt in Jasper) Hilger of Pfaffenweiler stayed with Martina and Claude Eckert for three months to absolve a practicum, arranged through Sister Cities International. He met a young Jasper lady, fell in love and they got married. Since then Matt and Kathy and their two children live in Jasper.
Together with the Franz Hilger family (Matt’s parents in Pfaffenweiler), the former mayor Fritz Gutgsell and many others on both sides of the ocean, the partnership has been thriving. Congratulations Matt!

**A MAGICAL GERMAN ESSAY**
by Steffi Mehringer

In the fall of 2005, Steffi Mehringer, who was a senior at Forest Park High School, entered and won the German Essay contest sponsored by the German American Bank in conjunction with the German Heritage Dinner.

One of the paragraphs reads - "Last year another German exchange student attended our school and I became very close friends with him. I was fortunate to be invited to stay with his family over the summer.

Visiting the country gave me the opportunity to reinforce the already strong ties. By spending nearly a month with the Schmueckers (rather than go over as part of a tourist group), I experienced first-hand what life is like in their country. I spent much of my time in their home town - small village outside Berlin. I got to witness and take part in things that they do on a daily basis, which gave me a whole new perspective of the German lifestyle. I was able to see where the parents work, what they eat, their weekend activities, and I attended a German school. I even accepted an invitation to talk to their English class and tell them about American culture and life in Dubois County.

This trip was an excellent way for me to learn more things about my heritage, and I encourage all my peers to visit the country if they get a chance. I would liked to plan another trip to spend more time exploring the southern part of the country."

Life takes very interesting turns. Steffi Mehringer has married the German exchange student she refers to in her essay. Steffi Mehringer married Florian Schmuecker of Wansdorf, Germany in Sacred Heart Catholic Church in Schnellville on July 31st and they reside in Jasper.

Steffi is employed by the German American Bank as a service and sales representative. Congratulations and best wishes to Steffi and Florian. Welcome to Dubois County!

_Deutscher Verein Newsletter, Summer 2010_

**VISIT OF ARZBERG DELEGATION**

September 16-20, it was the third time that a group from our sister city Arzberg visited South Bend and it was the largest contingent yet.

We had 16 people, among them the current mayor, the former mayor under whom we set up the sister city relationship, members of the Arzberg city council including a baroness, a journalist, and many old friends some of whom have relatives in South Bend. Three other people were, as usual, part of the group, one couple of Arzberg origin came from North Carolina and the other flew in from Miami. They did not want to miss this reunion. It was a joyful reception at the airport where an equal number of people from South Bend greeted the Arzbergers. After that it was a lively round of activities.

We started with a welcome party at our house on Thursday evening. The next morning we were invited to the South Bend Chocolate Cafe and Factory by the owner Mark Tarner. He is open to selling the special ginger bread that is made in Arzberg in his store. Then we had a reception with our mayor Stephen Luecke with an exchange of gifts. The event was well covered by two TV stations and the South Bend Tribune.

After the reception we relaxed in a pub near Notre Dame and then walked the grounds of the campus as the sun was setting.

Saturday began early with a trip to Amish country. In Shipshewana the Germans mingled with the Amish and both groups were delighted how well they could communicate. As I walked about, I noticed little clusters of Germans having coffee with one or two bearded Amish in their traditional garb and tall black hats. The evening ended again at our house with a potluck dinner and a cook out.
Sunday morning we attended a service at Zion Church which was founded by Arzbergers in 1888. There they met other old friends and after the service gave a presentation on the German Church. The audience, however, was less interested in Protestants and Catholics; they rather wanted to know about the Muslims in Germany. We had brunch at the church and then set out for New Buffalo on Lake Michigan. On a sparkling day we walked along the shore and nobody wanted to leave this beautiful spot.

The farewell party that night was pizza and beer. A large group of the Lederer family joined us from many parts of the US to reunite with three members of the Lederer family from Arzberg. There was much hugging and crying since they had not seen each other in a long time, some even never before. It was a fitting conclusion to the visit.

It was sad to say good-bye. However, it is not for long. Next year we plan to attend the Arzberg Schützenfest and celebrate the first five years after the signing of the partnership document. We may even crown our own Schützenkönig! And we will also continue the student exchanges with a student from South Bend and member of Zion Church going to Arzberg next summer and the granddaughter of the baroness coming here.

Such exchanges are particularly important to assure that the vitality of our partnership will continue into the future.

Reported by Gabrielle Robinson

IGHS TAKES 2ND PLACE

IGHS took 2nd place runner up in the Education category at the International Festival in Indianapolis. The judge’s said that we “showered attendees with a wealth of written and verbal knowledge on German American heritage.”

ATHENAEUM RECOVERS

Work crews are making progress to restore the Athenaeum Deutsche Haus after a construction crane fell on the building breaking some water lines. Water damaged the ceilings, walls and floors on the east end of this historic building.

The 1890s-built Athenaeum -- in the city's hip Mass Ave. retail and residential district northeast of Monument Circle -- contains the Rathskeller, a German restaurant. The building also has a YMCA branch, a theater, as well as the offices of IGHS and the Max Kade Center (pictured).

GERMAN GENEALOGY SEMINAR

On April 9 the Indiana chapter of Palatines to America will host a German Genealogy seminar in the Willkie Room at the Athenaeum, 401 East Michigan St., Indianapolis. Registration is 8:30 a.m. - 9:00 a.m.

The speakers will be Robert Rau and Betty Warren: Warren's topic will be "Your German Ancestors: Beginning Research." Rau will give two lectures; "Eigen oder Frei -- Researching your North German Ancestors" and "Reading German Church and Civil Records." There will be time for reading any old German language documents that you bring.

Rau has presented many lectures on German Genealogy in Ohio and Indiana. Warren lectures in Indiana, Kentucky and Florida. Warren is the current Secretary of the Indiana Chapter/Palatines to America and past president of the Indiana Genealogical Society.

There will be a lunch in the Rathskeller Restaurant on an a la carte basis. Cost $10.00/members and $15.00/non-members. Reservations will be handled by our Treasurer/Registrar, Nancy Meyer, 234 W. Jefferson Street, Tipton, IN 46072-1850.

WINNERS OF THE GERMAN-AMERICAN DAY ESSAY CONTEST

The annual student essay contest for Indiana High School students focused on energy and sustainability. The topic was "Towards a Cleaner World: Germany and the U.S. Partnering to Protect the Environment."
Students were asked to research specific persons, events, projects, policies, actions that have had a positive impact on environmental issues, including energy, recycling, renewable resources, healthy living, etc. What can we learn from each other and how can we cooperate?

The winning entry was submitted by Connor Rudman, a freshman from Fishers High School Teacher: Robin Geisinger

2nd place:
Ellyn Hindle, Terre Haute, North Vigo High School
Teacher: Erika Cantin

3rd place:
Neily Stough, Terre Haute, North Vigo High School
Teacher: Erika Cantin

**IGHS Essay Contest Winner**
Connor Rudmann

**IGHS**

In today’s modern world, nearly every aspect of an individual’s life is somehow connected to the burning or collection of fossil fuels. When you flip on your bedroom lights, a coal plant is providing that electricity for you. When you drive your Honda Civic to work, the gasoline used originates from crude oil harvested 5000 feet under the ocean surface. Even when doing something as seemingly harmless and simple as grabbing a bite to eat at a local café, the heat and energy needed to cook that food is almost certainly from a fossil fuel plant of some sort. Fossil fuels are everywhere, and statistics show, that they will not be everywhere for long. To top it all off the planet’s environment is gradually deteriorating as CO2 and other pollutants, from the consumption of fossil fuels, flood into its atmosphere. Involvement in finding and developing an alternative to fossil fuels is absolutely necessary, and has already begun all over the United States, and other nations such as Germany.

With such a massive amount of fossil fuels being consumed all over the world, every single day, many scientists worry about the future of human society, and of this planet. A vast majority of the world completely relies on oil and other fossil fuels to meet their energy, and overall production needs, and it is feared that fossil extraction and production may have already peaked. This is quite amazing due to the fact that the fossil fuels were discovered merely a couple of centuries ago, but more power has been produced in that small period of time, than in the rest of human history.

The third issue facing energy consumption are the all-to-real environmental disruptions caused by fossil fuels. Looking at industrialized countries alone, the use of fossil fuels is rapidly causing climate change and environmental disruption. The main cause of this disruption is the massive amounts of carbon dioxide gas that is pumped into Earth’s atmosphere from the combustion of fossil fuels. It is a very real fact that the planet’s temperature has been gradually rising over the past century or so, but many believe this to be merely a natural process of the planet. This may be partially true, but research has clearly shown that CO2 emissions match up nearly perfectly with temperature increase. Besides the rapid climate change and monstrous CO2 emissions, the drilling and mining for fossil fuels harshly damages the planet’s landscape, and disrupts ecological environments. This planet can only take so much; it is time for a radical alternative to the all-too-common fossil fuels.

Outside of the U.S., one of the major consumers of fossil fuels is Germany. This is partially owed [to the fact that] Germany has one of the largest economies in the world. A serious problem facing Germany is the fact that energy prices are one of the highest in the world and these prices are only increasing. The government realizes this, for numerous laws, political promotions, and government projects have focused solely on the development and advancement of alternative/renewable energy sources. Wind farms are popping up all over rural Germany, as well as solar panels and other renewable sources. Through Germany’s government encouragement and involvement in alternative energy sources, the country currently leads the world in wind and solar energy production.

Already, Germany and the United States have begun working together to advance the production and expansion of renewable energy sources.
Business opportunities in production and sales are plentiful and continue to develop. At the same time, many highly innovative German bioenergy companies are seeking transatlantic business alliances. In order to meet this demand, the German American Chamber of Commerce New York (GACCNY) is organizing the ‘4th German American Renewable Energy Conference’. The conference represents one of the initial alternative energy-focused affiliations between Germany and the U.S. Along with this small yet ground-breaking coalition, research scientists from both America and Germany are actively working together investigating and advancing possible renewable/alternative energy sources. Since America and Germany are such large energy consumers, and are both facing similar energy-based environmental, economic, and even political issues, the inevitable need for an alternative is clear, and further collaboration between the two could assist with this need enormously.

Even though both the United States and Germany have made ample advances and developments in alternative and renewable energy sources, the problems facing fossil fuel consumption have only ever-so-slightly been reduced. If two super-power countries such as the United States and Germany were to, in a sense, “team up” in finding and developing a new, cleaner, and more efficient energy source, the end result could be of incredible importance and scope. Along with the political involvement, individual pursuit of a renewable alternative could make just as much an impact. This generation is the ideal starting point for this joint involvement in revolutionizing the energy industry, and in turn revolutionizing human society as a whole.

Excerpted from the 2010 winning essay

Connor is a freshman at Fishers High School. His great grandfather came from Germany which is one of the reasons he is interested in German and Germany. Connor has been learning German for two years and is currently in an Honors class with Mr. Robin Geisinger. Connor’s winning essay "Environmental Issues: Energy Consumption, Depletion, and Disruption"

looks at energy issues in both countries, the U.S. and Germany.

2010 GERMAN HERITAGE IN DUBOIS CO ESSAY CONTEST WINNER

PRODUCING THE CROP
by Wesley Knies

I would be nowhere close to where I am today without my German heritage. My experience with my German father and Grandfather have molded me and shaped me into who I am today. They have taught me to work extremely hard, appreciate all that we have, and utilize what we have been given.

For as long as I can remember, my Father has been fully motivated when it comes to work on the farm. Every day he takes the life he has been given to work hard for his family. Now, his work ethic has rubbed off on me. It feels great when my Dad and I can go out and tackle a job with full force. After years of hard work, we now plant over 1,000 acres of land and operate 9 turkey houses.

My grandfather has also taught me essential things that he has learned for his German heritage. One day we were driving from one farm to another, and he said to me, "You know, there's nothing like having some of God's soil as your own." I will never forget these words from my grandpa because it has taught me to appreciate everything I'm blessed with. There truly is nothing like owning our own land and having the freedom to do with it as we please. My grandfather must really appreciate what he has been blessed with because he is still working to this day at the age of 78.

My grandfather also likes to have a little fun. Some evening after work, my grandpa, grandma, and I will meet at their house to play some cards. First we eat a delicious supper made by grandma. We will have anything from fried chicken and mashed potatoes to steak and Grandma's fries. Then we will play cinch, rum, or some other card game my grandparents have taught me. While we play my grandpa will sometimes talk about his younger days, and he will teach me German words. It is always a grand time.
My father and grandfather have also taught me to utilize what we have been given. Now that we have been blessed with this land and freedom, we need to produce a crop from it. Every year, we grow thousands of bushels of corn and beans and produce thousands of turkeys.

Over the years, my German elders have taught me a prodigious amount of values that I hope to pass on to my children. They have taught me to work hard in everything I do, appreciate all that we have been blessed with and utilize what we have been given by producing a crop.

Wesley Knies is the son of Jerry and Holly Knies. He attends Northeast Dubois High School and is one of the winners of the German Heritage in Dubois County Essay Contest. He received a $200.00 award. The contest is sponsored by the Deutscher Verein of Jasper in conjunction with German-American Day.

NEW BOOK

At long last, the Indiana Historical Society has published Blood Shed in This War. Civil War Illustrations by Captain Adolph Metzner, 32nd Indiana, authored by our own Michael A. Peake.

Beautifully designed by Mr. Stacy Simmer of the IHS, this marvelous volume pays eloquent tribute to the exceptional talent of soldier-artist Adolph G. Metzner who created a stunning visual diary of sketches, drawings and watercolors during his three years of service with the 1st German, 32nd Regiment Indiana Volunteer Infantry Regiment in the grueling Western Theater.

Peake was one of the authors featured at the Indiana Historical Society’s Holiday Author Fair on December 4th. Peake is pictured here with John A. Herbst, President and CEO of the Indiana Historical Society (left), and Thomas A. Kresean holding Michael's book. The Holiday Author Fair is the largest book signing gathering for Indiana-related material, featuring 75 Hoosier authors. Visitors had the chance to converse with authors, have books signed, and listen to special presentations.

This 9x12 coffee table edition can be ordered for $34.95 through:

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Show Your Pride!

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Indiana German-American Heritage Calendar

Stammtisch and Programs

January 2010. No board meeting, no Stammtisch or program.

Wednesday, February 9: Board Meeting, Stammtisch and Program: Indianapolis-Cologne Fire Fighter Exchange. Indianapolis firefighters David Grider and Mike Mullinax will present a brief history of the fire fighter exchange program between these two sister-cities including a report on the latest exchange. David Grider is a Battalion Chief for the Indianapolis Fire Department. Mike Mullinax is a twenty year veteran of IFD who has just returned from a three week exchange in Cologne.

Wednesday, March 9: Board Meeting, Stammtisch and Program: Student presentations by the Essay Contest winners. (See article elsewhere in the newsletter). Connor Rudman, a freshman from Fishers High School" will give a power point presentation on his winning essay "Environmental Issues: Energy Consumption, Depletion, and Disruption." The topic for the essay contest is part of the "Transatlantic Climate Bride" which has the U.S. and Germany working together to avoid a global temperature increase of over 3.6 degrees F.

Wednesday, April 13: Board Meeting, Stammtisch and Program: Spring and Easter Season Baking presented by Juergen Jungbauer, Chef and proprietor extraordinaire of The Heidelberg Haus Restaurant and Bakery. He will share recipes and samplings as well as interesting anecdotes of his lifelong love of baking in Germany and America. His Heidelberg Haus Restaurant and Bakery is a one-of-a-kind cafe and restaurant in Indianapolis on the east side, comprised of a full-scale German deli, bakery and gift shop. There is no other dining establishment even remotely like the Heidelberg Haus in Indy, possibly in the entire Midwest. For one reason, it is the most authentic of German restaurants. For another, it is chock full of simply delightful German gift items, antiques and much, much more.

As always, the programs are held at the Athenaeum, 401 E. Michigan St., Indianapolis. They are in English--free of charge and open to the public. Optional dinner with conversation at 6:30 p.m. with program at 7:30 p.m. For questions contact Claudia Grossmann at the Max Kade Center 317-274-2330, cgrossma@iupui.edu

Other Programs

Saturday, February 5, 6-11 pm: at Athenaeum Kellersaal, 401 East Michigan Street, Indianapolis Indiana 46204. The theme: "Sin and Redemption"--with the Athenaeum German Band, Indianapolis Männerchor, Dans Norden, and Cincinnati Germania Society attending. There will be the Grand March, Royalty Presentations, costume judging and prizes. Dancing with Jay Fox and his Band. Come in costume. Bring your mask - or buy one at the door. KOELLE, ALAAF, ALAAF!!
Food is a la carte by the Rathskeller. $15.00 advance reservations and $20.00 at the door. For Reservations and Information: Jim Gould, Athenaeum Foundation at 317/655-2755 or e-mail: jimgould@athenaeumfoundation.com

**Sunday, February 13, 3:00-5:00 pm. Kinderkarneval- German Children's Mardi Gras** at The Athenaeum Auditorium. Costumes, Fun, Games, Music, Dancing & Entertainment, Prizes. Shake off the winter blues! Walk-ins welcome. Cost: $5.00 individual, $12.00 family. For information call 317.655.2755 ext. 1; Email: jimgould@athenaeumfoundation.com

**Friday, March 25- Saturday, March 26: IGHS Annual Meeting** in Ft. Wayne, hosted by the Friends of Wyneken. The Friday Annual Membership Meeting will be at St. Paul's Church downtown Fort Wayne. A German-style dinner will be followed by a program. On Saturday there will be a combination religious history tour and "progressive meal" at several Wyneken churches. See article on page 1. The program and registration forms will be in the next newsletter.

**Saturday, April 9, 5-11 p.m. St. Bennofest** at the Athenaeum with the Athenaeum German Band, Alpine Express for dancing, Herr Bock and St. Benno, Grand March, Polka Contest, Dans Norden. Food is a la carte by Rathskeller, prizes, raffle and much more. For information contact Buddy McCart at 317.846.8613 or dmccart@indy.rr.com

**Thursday, April 14-Saturday, April 16: SGAS Annual Symposium** of the Society for German-American Studies, held at the Main Campus of the University of Delaware, with adjunct activities at the Winterthur Museum and Country Estate. Info: Greg Redding, reddingg@wabash.edu

**Friday, April 22, 10 a.m. Good Friday German Church Service** at Zion Evangelical United Church of Christ, Indianapolis, at North and New Jersey Streets. Info: 317.257.0493 or 317.639.5411.
German Life is a unique, bi-monthly magazine, in English, dedicated to German arts, travel, cuisine and German Americana. It provides readers with modern and historical perspectives on German-speaking Europe. Each issue of German Life is comprised of beautiful full-color pictures and well researched features that you cannot find elsewhere. There is NO deadline – Subscribe any time of the year.

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The Indiana German Heritage Society

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Membership Chair
401 East Michigan Street
Indianapolis, IN 46204

My specific interests in German-Americana are:

- Architecture
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- Genealogy
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Knowledge of German:  
☐ None  ☐ Some  ☐ Fluent

Knowledge of German Script:  
☐ None  ☐ Some  ☐ Good

☐ Yes, I am willing to help with activities!

Name(s): ________________________________________________________________
Address: ________________________________________________________________
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Wednesday, February 9

Stammtisch and Program:
Indianapolis-Cologne Fire Fighter Exchange.

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