

German-American Club of Tucson



Nachrichten



P. O. Box 12984, Tucson, AZ 85732

www.germanamericancluboftucson.com

By: Darlene Rietz

April 2012

President's Corner

Liebe Mitglieder und Freunde
Dear Members and Friends
Thank you for your continued vote of confidence and support in electing me president of the GACT. A special "Thank You" goes to **Shirley Springborn**, who has graciously agreed to be a member of the Executive Council, and to all of the other board members for their support and commitment without which the Club could not continue to thrive. Thanks all!



The Frühlingstanz was successful, thanks to all the hard work by the volunteers and the music by Norm Siess. A special "Thank you" to **Hartmut Hausler** for picking up the Leberkaese in Phoenix and to **Bernie Schulz** for preparing the meals for all the guests. And, of course, a big thanks to all the volunteers who helped in making the dance a success.

The Kaffee Klatsch was attended by 25 members and 2 guests. The weather was almost perfect and the attendees seemed to enjoy the get-together, sharing their cakes with everyone, and mingling and chatting with friends.

This year's Blumentanz had, as a special treat, music by Peter Kron, who traveled from Colorado to entertain the 59 members and 25 guests who attended the event. Peter, an excellent musician and singer with a great repertoire of German and American songs, was well-received and all attendees seemed to enjoy his performance. We look forward to having him entertain us at the Oktoberfest on September 29.

As always, **Bernie Schulz** did an excellent job of preparing the food for the dance. We had a little glitch with the meals because the first forty plus persons getting their meals received a little more meat than planned which resulted in us running out of pork for the last several servings. Our apologies to these diners!

This year's annual picnic will be at Reid Park to give **Gina and Tom Crisp** a break so they can be participants at the picnic and not hosts. The Club-provided food will be fried chicken and brats and the only alcoholic beverage allowed (park rules) is beer. As always, the Club will also

provide soft drinks and water. Please make sure you contact **Jean Brett** if you are planning to attend so the proper quantity of food and drink can be purchased. Additional information about the picnic is elsewhere in the newsletter.

The annual recognition brunch, scheduled for May 12, will be at Tanque Verde Guest Ranch. All board members and their significant others will be guests of the Club to thank them for their hard work and contribution to the success of the Club. All other members are also welcome to join the recognition brunch, but must contact Wendell no later than May 5 so he can make reservations for the correct number of attendees at the get-together. The cost of the brunch is \$18 per person. This amount must be paid to Wendell at his address (1730 E. Calle de la Culebra, Tucson, AZ 85718) by May 5 since, once the final attendee count has been submitted to the Guest Ranch, the Club will be charged whether someone attends or not.

I encourage everyone to read the newsletter to get all of the information and instructions being submitted to the members. If, after reading the newsletter, there are any questions, by all means contact either myself or any of the board members for clarification of the questionable item.

In conclusion, I want to, again, thank everyone for their vote of confidence and to ask for your continued support to ensure that we can enjoy German traditions and mingling with friends for many years to come.

Wendell Heckeles, President

President	Wendell Heckeles	299-8683
Vice President	Hartmut Hausler	299-5262
Treasurer	Doug VanDorpe	299-4290
Recording Secretary	Trudy Dauernheim	290-5808
Corresponding Sec'y	Darlene Rietz	744-0789
Council Members:		
Hermann Kron	1 yr	790-8868
Erna Heckeles	1 yr	299-8683
Doris Wack	1 yr	825-2133
Shirley Springborn	2 yrs	498-1722
Aggie May	2 yrs	885-7964
Ingrid Kron	2 yrs	790-8868

Upcoming Club Activities



- April 4, 7 pm, Board meeting
- April 18, 7 pm, Membership meeting
- April 28, 2 pm, picnic at Reid Park Ramada 15
- May 12, 11:30 am, Board of Directors Recognition Brunch at Tanque Verde Guest Ranch
- June 6, 7 pm, Special Planning Meeting for Oktfest
- June 10, 11 am, Picnic at Rose Canyon Ramada #1
- July 7, 8:30 am, Membership Breakfast, The Good Egg, NE corner Grant and Swan
- July 21, 6 pm, Stammtisch Get-together, TBA

picnic and enjoy a little Gemütlichkeit with all your friends at the Club. There is no charge for members and their minor children; guest children under 12 pay \$5.00 and over age 12 is \$10.00. Please check in with Aggie May on your arrival to get your name tag. We ask that you please not start eating until the brats are done.



Member News Get well wishes to **Louis Dauernheim and Aggie May**. Please inform any board member if you know of any members who are ill or

hospitalized.

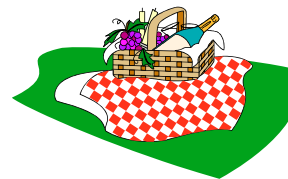
Congratulations to members celebrating a birthday in **April**



We wish a hearty welcome to **Gabriella Becker and Gerd Weber**, who joined in March.



- | | |
|-------------------|----|
| Cynthia Cooper | 02 |
| Virginia Hellmund | 03 |
| Erna Heckeke | 09 |
| Bernhild Koehler | 14 |
| Aiga Loeffler | 14 |
| Ronald Brauner | 18 |
| Josephine Boehm | 19 |
| Sulfa Brauner | 20 |
| Gabriella Becker | 25 |
| Elizabeth Minarik | 26 |



The Club's fourth annual picnic at Rose Canyon Ramada #1 will be on Sunday, June 10, starting at 11 am. The Club will furnish

fried chicken and hot dogs. Please bring a side dish, chairs, tables, tablecloths and your own eating dishes, utensils and beverages. You might also want to bring cards, board games and/or frisbee, etc. If you bring alcoholic beverages, do so at your own risk. It would be helpful if members could carpool as much as possible as there is limited parking. Those arriving after 15 cars must pay \$8.00 per car to park. The Rose Canyon turnoff is approximately half way up the Mt. Lemmon Highway. The turnoff is marked and our ramada is the first one on the left as you enter.



Picnic

April 28 is the date for our annual picnic at 2:00 p.m. However, please note it will be at **Reid Park Ramada 15** this year. From **22nd Street and Country Club**, go north

on Country Club and take the first exit on the right into the park where there is plenty of parking. Please bring a dish to share and tables and chairs, if you have them. Bratwurst, fried chicken and soda and beer will be furnished. Please note wine is not permitted. We need to know approximately how much meat to buy so please call Jean by April 23 at 546-6663 if you have not already signed up. Come on out to the



The annual Stammtisch is scheduled for July 21 at 6 pm at a location to be announced, but the board is considering a Mexican restaurant. More information to follow.

Thanks for your contributions

For any Club to continue to prosper and be successful, the help of many volunteers is required. The following members deserve a big "THANK YOU" for their contributions with either hands-on activity, donations to the Cub, or both at the "Frühlingstanz":

Don & Elfriede Amsden	Sulfa Brauner
Olga Claassen	Liselotte Gallant
Liane Gregg	Norman Hanniger
Charlotte & Mickey Griffin	Waltraud & Hartmut Hausler
Erna Heckeke	Nelly Hobrath
Bernhild Koehler	Ingrid & Hermann Kron
Aggie May	Werner Heuppe
Pat Rafferty	Becky & Jerry Mullins
Darlene Rietz	Christa chrubbe
Roger Taylor	Bernie Schulz
Doris & Greg Wack	Ingrid Van Dorpe
Margaret Zillgitt	

The following members deserve a big "THANK YOU" for their contributions with either hands-on activity, donations to the Club, or both at the "Blumentanz":

Don & Elfriede Amsden	Gina Crisp
Olga Claassen	Nelly & John Hobrath
Liane Gregg	Ingrid & Hermann Kron
Erna Heckeke	Becky & Jerry Mullins
Richard Hoppe	Bernie Schulz
Stefan Weiss	Margaret Zillgitt
Aggie May	Wilma Braucher
Elfriede Nichols	Milo Loeffler
Darlene Rietz	Christa Schrubbe
Roger & Gerda Taylor	Hans Eckhardt
Doris & Greg Wack	Doris Holdcraft
Fritz Fauser	Waltraud & Hartmut Hausler

I realize that several other members also made contributions even though they were not on my list of volunteers. I apologize for any omissions and thank those contributors as well. Please, in the future, let me know about your contribution so I can properly thank you in the name of the Club for your commitment. Thanks again.

Wendell Heckeke

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Bee Sting Cake (Bienenstich)

My daughter Brigitte found this recipe on the Internet and made it for my birthday last year. This German dessert is one of my favorites! It is bread-like with a sugary-almond crunchy crust and a vanilla pudding filling!

Erna Hecke.

INGREDIENTS:

1 5/8 cups all-purpose flour	5/8 cup sliced almonds
1 tablespoon active dry yeast	1 tablespoon honey (optional)
2 tablespoons white sugar	1 1/2 cups milk
1 pinch salt	1/3 cup cornstarch
3/4 cup lukewarm milk	1 tablespoon white sugar
3 tablespoons butter (for dough)	1 egg, beaten
3 tablespoons butter (for almond mixture)	1 teaspoon almond extract
1 1/2 tablespoons confectioners' sugar	1 cup heavy whipping cream
1 tablespoon milk	1/2 tablespoon cream of tartar

DIRECTIONS:

1. Combine flour, yeast, 2 tablespoons sugar, salt, 3/4 cup milk, and 2 tablespoons butter or margarine. Turn dough out onto a lightly floured surface. Knead until smooth and elastic, about 15 to 20 minutes. Place in a well greased bowl, and cover. Let rise in a warm place for 1 hour, or until doubled.
2. Punch down the dough. Roll out to a 1/2 inch thickness. Spread into a greased 8 inch square baking pan. Cover, and let rise for 30 minutes.
3. Melt 3 tablespoons butter or margarine and confectioner's sugar in a saucepan. Add almonds and 1 tablespoon milk. Remove from heat, and stir in honey. Spread evenly and carefully onto the dough. Allow dough to continue to rise for an additional 30 minutes.
4. Bake at 400 degrees F for 20 to 25 minutes, or until crust turns golden brown. Cool completely on a wire rack.
5. Dissolve cornstarch in a little milk. Combine 1 1/2 cups milk, cornstarch, and 1 tablespoon sugar in the top of a double boiler. Heat while stirring until thickened, about 2 to 3 minutes. Add in beaten egg, and keep stirring for about 2 more minutes, or until thick. Remove from heat, and stir in extract. Chill, covered, in refrigerator for at least 1 hour. Beat the whipping cream with the cream of tartar until stiff. Fold into the chilled pudding.
6. Cut the cooled almond crust bread into 1 1/4 x 2 inch rectangles. Slice each horizontally into halves. Fill with pudding mixture. Chill, and serve cold.