



German-American Club of Tucson

Nachrichten



P. O. Box 69713, Tucson, AZ 85737

www.GermanAmericanClubofTucson.com

By: Ulli Malcolm

September 2020

President's Corner

Liebe Mitglieder und Freunde
Dear Members and Friends



Happy Fall!

I hope you are all doing well. If you know of any members not doing so well or are in need of assistance, please contact me. I will see if I or the board can help out in some way.

The club continues to be in a holding pattern until we get the all clear to hold future events and dances.

Keep praying for better times when we can all get together again. Please stay safe.

Viele Grüsse,
Mariza Kron, GACT Interim President



From the Desk of the Treasurer



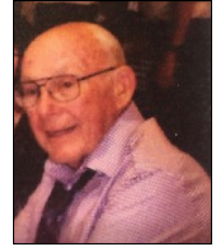
July 2020 Report

Beginning Balance	\$ 15.990.29
Income	\$ 25.00
Expenses	\$ 519.06
Ending Balance	\$ 15.496.23

Further details available from Renate.

In Memoriam

Roger Taylor
(1939 - 2020)



It is with great sadness to report the passing of our fellow club member on August 13, 2020. Originally from El Paso, Roger was a long time army man and teacher at Nogales High School. He was an active dancer in the Edelweiss Dance Group and also a square dancer. He enjoyed hiking and traveling, especially cruises. He was also an active member of his church. Roger, a longtime member of this club (34 years), will be sadly missed. Our thoughts and prayers are with Gerda and the family. Services will be on hold until such a time as this epidemic lessens.



Gisela Ohlig



It was brought to our attention that Gisela, a past member of the club, has passed away. She and her husband Frank were members from 2003 until 2015. Our condolences to her family.

Upcoming club activities:

The club will suspend all activities until further notice. We look forward to returning to our normal operations when it is deemed safe to do so and hope for your continued support in the future. In the meantime we encourage everyone to follow the recommended restrictions in place across both the state and nation as we navigate these uncertain times.



Thinking of the following members as they face their health challenges:

Evelyn Kubis
Ilisa Teran

We wish both of them a speedy recovery.



From the Editor



Should you have any suggestions of what I could add to the newsletter or come across a good story or joke you would like to share with everybody in the newsletter, please feel free to e-mail me.

From July until October plums are in season. It's time to make

Pflaumenkuchen

[Plum cake]



for the dough:
 500 g all-purpose flour
 2 packages dry yeast
 80 g sugar
 1/3 cup warm milk
 3 Tsp oil
 1 pinch of salt
 grated peel from one lemon
 butter for the cookie sheet
 3 or 4 Tsp breadcrumbs

for the topping:
 1200 g plums

for the glaze:
 100 g sugar
 6 Tsp water
 cinnamon to taste,
 is optional

Preheat oven to 400 degrees. Bake in the middle for 35-40 minutes. Convection oven works great too.

In large mixing bowl add 350 g of the flour, yeast and 1 Tsp sugar. Cover with more flour and then cover with plastic wrap and let rise in a warm place till cracks show up in top, about 15 to 20 minutes. Now add rest of milk, sugar, oil, salt and lemon peel and work it all into a nice smooth dough slowly kneading in the rest of the flour. Let it rise again in a warm place till dough has doubled in size.

Cover cookie sheet with butter, roll out dough to fit, puncture with fork all over and sprinkle with bread crumbs. They will absorb some of the moisture so the dough doesn't get too soggy.

Plums need to be washed and cut in half with pits removed. The inside facing up, lightly press plums into dough one next to the other. Cover with clean dish towel and let rise on top of stove for another 20 minutes.

Heat sugar, water and cinnamon right before cake is done and brush all the plums with it as soon as the cake comes out of oven. Bake as directed or until crust starts turning a nice brown color.

Another option for a topping:
 Mix 100 g cold butter with 100 g sugar and 200 g flour by hand until it looks like streusels. Sprinkle on top of plums before baking.

Tips from the editor: this is my mom's recipe and I have baked it for many years using Italian plums or when I can't find them I use regular ones. As long as they have a good flavor your cake will turn out great. Here in the southwest when there is no humidity in the air I seem to need more warm milk. So just make 1/2 cup and you should have enough. Add required amount and then you can always add some more if dough is to dry. Also I am baking mine on a 17x11 inch cookie sheet.



Happy Birthday to members celebrating their birthday in **September**.
Alles Gute zum Geburtstag!

Marcelina Gorter	03
Mike Paris	03
Marianne Paris	12
Eleanor Volz	12
Edita Tomory	14
Christine Kirner	17
Antje Roach	18
Liane Gregg	19
Bernie Schulz	22
Maria Kristofl	26
Ulrike Malcolm	27
Gerd Weber	27



Membership Anniversaries

John & Nelly Hobrath	32 years
Michael Kud-Kudijaroff	8 years
Eleanor Volz	8 years
Leo Elbert	4 years
Renate Ramirez	3 years
Erika Campbell	2 years
Adolph Fejfar	2 years





Scrambled Bartender

How many of these terms all relating to bartending can you unscramble?

SPEANTU _____

SXIMRE _____

TECRSOA _____

TTEBOL _____

OEEPRN _____

PROU _____

LEERBND _____

RBDENARET _____

AKOVD _____

TICUEBKCE _____

SHAENR _____

TRGARE _____

HOTS _____

RASMUEE _____

ELRQUUI _____

TUILAQE _____

MELUDRD _____

ILOCCAKT _____

BDRANY _____

LLLWBAO _____

YKWSIHE _____

IGN _____

NULNFE _____

RISNTRAE _____

EWLTO _____

JGRIGE _____

LEUTF _____

HHBALLGI _____

URM _____

OERCSWKCR _____

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Peanuts, Mixers, Coaster, Bottle, Opener, Pour, Blender, Bartender, Vodka, Ice Bucket, Shaker, Grater, Shot, Measure, Liquer, Tequila, Muddler, Cocktail, Brandy, Lowball, Whiskey,

Did You Know?

General Friedrich Wilhelm von Steuben, a Prussian military officer, turned Washington's civilian soldiers into a disciplined force capable of defeating the British. Notable among many German-Americans who have shaped our military to meet later challenges were John J. Pershing, whose ancestral family name was Pfoerschin, and Dwight D. Eisenhower, a descendant of Hans Nikolas Eisenhauer. "Ike" also shared with Herbert Hoover the distinction of being one of the two Presidents of German descent.

(Report to Congress 1985)

German Holidays

September 19 - Oktoberfest

The Oktoberfest is the world's largest Volksfest (beer festival and travelling funfair). Held annually in Munich, Bavaria, Germany, it is a 16- to 18-day folk festival running from mid- or late September to the first Sunday in October, with more than six million people from around the world attending the event every year. Locally, it is called d'Wiesn, after the colloquial name for the fairgrounds, Theresienwiese. The Oktoberfest is an important part of Bavarian culture, having been held since the year 1810. Other cities across the world also hold Oktoberfest celebrations that are modeled after the original Munich event. (Wikipedia)



CANCELLED FOR 2020

Some Notable German-Speaking People September Birthdays

- 3 | Porsche, Ferdinand (1875-1951)
German automotive engineer
- 11 | Beckenbauer, Franz (1945-)
"Kaiser" Franz is a former German soccer star and coach.
- 20 | Jürgens, Udo (1934-2014)
Austrian-born (Klagenfurt) Schlager singer who had many hit songs: "17 Jahr, blondes Haar", "Griechischer Wein," "Aber bitte mit Sahne"
- 27 | Quinn, Freddy (1931-)
Famous German "Schlager" singer noted for his seafaring songs. (The German Way)



BOARD OF DIRECTORS

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kennethluedke@gmail.com

TucsonGeek.com

(Kenny is Tom and Gina's Grandson)

TORTEN und KUCHEN für alle Festlichkeiten



- Schwarzwälder Kirsch
- Eiskaffee Sahne (gluten free)
- Cheesecake (Käsesahne) with fruit:
Strawberry, Lemon, Raspberry,
Pear or Peach.

If you are looking for anything else please call me:

Ulli Malcolm 575-635-5060

Delivery Available