



NEWSLETTER

Philadelphia, PA

Spring 2016

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Danubia Beer Festival

Celebrating 500 Years of the Bavarian Reinheitsgebot of 1516

Before there was the FDA and all the nutritional labeling that we now see on the food and beverages that we purchase, there was the Reinheitsgebot. On April 23, 1516, Bavaria adopted the Reinheitsgebot, which is generally called the "German Beer Purity Law." The key component of the law was to set the ingredients for brewing beer. The Reinheitsgebot stated that the only ingredients used for brewing of beer must be barley, hops, and water. On April 23, 2016, the law celebrated its 500th anniversary, so Danubia decided to hold a beer festival to commemorate it on the exact day of the anniversary.



The Danubia Beer Festival planning committee celebrates a successful event

Twenty different beers were featured: imported beers, domestic beers, and local beers were available. There was one very special beer. The Bavarian State Brewery Weihenstephan, which was founded in 1040 and is the world's oldest still existing brewery, created a special beer to celebrate the 500th anniversary. The "Weihenstephaner 1516 Kellerbier" was brewed according to the Reinheitsgebot using a traditional recipe, their local ingredients, and matured in their historic cellars. This beer is not widely available in our area, but if you attended the festival, you were treated to a taste straight from the barrel. This was one of the most popular beers at the festival. Also offered were imported beers like Spaten, Hofbräu, DAB, Schöfferhofer, and Lech. Domestic and local beers included Crooked Eye, Leinenkugel, New Belgium Brewing, Pennsylvania Brewing, Stoudt's, Two Roads, and Yards. There was no shortage of variety. For those who preferred flavored beers, there was ginger beer, chocolate beer, wheat beer, raspberry beer, and an interesting match up of the German Schöfferhofer and domestic Leinenkugel grapefruit beer. There was also a delicious seasonal Hofbräu Maibock available. It was a good thing that there were four hours to taste the beers. One dilemma experienced by many of the tasters was that if you found something that you really enjoyed, should you stick with it or do you still try to taste all the other beers offered?



Enjoying the beer tasting selections at Danubia Beer Festival

If the beer tasting didn't keep you busy, you could listen to the musical entertainment provided by The Kharmacists band. During the breaks, our Master of Ceremonies, Al Taubenger provided us with background information on the various beers we were sampling. Walking around from one beer station to another built up an appetite. The kitchen was open and serving roast beef and bratwurst sandwiches. And how can you have a beer tasting without pretzels? There were soft pretzels and pretzel necklaces.

Just in case you were not entertained enough with the beer, the band, and the food, you could play corn hole, Jenga, or test your strength at the Bist Du Stark competition. In the Bist Du Stark competition, it was surprising to see that the older male group was significantly better than the U-35 group. We all know that with age comes wisdom, but strength belongs to the young. We will need another beer festival to see if the older males can continue their achievement.



Danube Swabian Association president, Rose Matico, receives a proclamation from Philadelphia City Council member-at-large Al Taubenger recognizing Danubia Beer Festival



Gregory Brenner and his father George Brenner compete in the Bist Du Stark competition

Overall, the event was very enjoyable, and it was made possible by the many volunteers who poured beer, worked the kitchen, the gate, the merchandise table, and the Bist Du Stark table. There were also volunteers for the planning, the setup, and of course, the clean up. The Danubia Club would like to say thank you to all who volunteered and attended the Beer Festival!



Upcoming Events

5/8	Mother's Day Dinner
6/5	Pilgrimage Mass and Lunch
7/10	Club Picnic
8/14	Soccer Memorial Tournament
8/28	Tag der Donauschwaben
9/10	Chili Night
10/8	Wine Tasting
11/20	Schlachtfest

Zum Muttertag

von Jakob Wolf (1914 - 1987)

Es braucht nicht Muttertag zu sein:
ich wüßte es auch von allein,
Daß ich zum Grab der Mutter ginge,
Ihr einen Kranz ans Holzkreuz hänge, -
Doch Frag ich erst: Wo ist das Grab,
In das man sie zur Ruhe gab?

Kein Mensch, der mir zur Rate geht,
Kein Mensch, der Red und Antwort steht,
Kein Mensch will etwas davon wissen,
Wie ihr das wunde Herz zerrissen.
Und weiter ich die Frage hab:
Wo ist das Grab, wo ist das Grab?

Ob sie auf Wiedersehen geharrt?
Ob sie im Massengrab verscharrt?
Vielleicht hat man sie gar vergessen,
Daß sie von Raben aufgefressen? -
Ob sie als Tote Ruhe fand
In diesem seelenlosen Land? -

Wo immer sie auch liegen mag:
Ich hör sie rufen Tag für Tag,
Ich kann mich für mein ganzes Leben
Wohl nimmermehr zufrieden geben,
Es welkt der Strauß in meiner Hand,
Weil ich der Mutter Grab nicht fand.

A Note From the Editor

Happy Mother's Day to all our mothers! We are pleased to publish this third issue of our revised newsletter for the Danube Swabian Association of Philadelphia and Vicinity. Once again, we welcome you to write an article, submit a news story, or contribute in other ways to our future newsletter issues. To do so, please contact us by sending an e-mail to newsletter@danubeswabian.com or by talking with a club representative. As always, thanks for your support!

Member News

On February 16, 2016, Stephan and Roswitha Hoenisch welcomed their second grandchild, a baby girl named Elsie Sylvan Hoenisch. Elsie is the daughter of Bob And Melissa (Ridgeway) Hoenisch. Bob was a member of the children's dance group in his youth. They also have a 2-year-old son Flynn. Flynn is a proud "big brother." We wish the young parents well!

If you would like to submit member news to be featured in a future newsletter, please send an e-mail to newsletter@danubeswabian.com.

In Memoriam

We extend our heartfelt sympathies to the family and friends of our loved ones who passed away in the recent months.



Anna Gauss

June 16, 1923 – February 18, 2016



Jakob A. Mattes

July 28, 1959 – March 11, 2016

Danubia-L Mailing List

We welcome you to subscribe to our "Danubia-L" electronic mailing list to stay informed of news and upcoming events.

To sign up for the Danubia-L mailing list, send your name and e-mail address to webmaster@danubeswabian.com.

Goulash Dinner – Movies from Home

How many of us can remember walking into our homes when we were younger to the aroma of a pot of goulash cooking on the stove? While planning the events for 2016, it was proposed that we should have a goulash dinner, and on April 3, guests coming to the club for dinner were greeted with that great aroma.

Deciding to serve a goulash dinner was the easy part, but selecting the specific goulash to serve proved more challenging. There are quite a few types of goulash. There is beef goulash, pork goulash, and szekely goulash. Some recipes include carrots, potatoes, and sour cream, while others just stick to the basics. In addition to goulash, Danube Swabian kitchens also prepared paprikasch. Just like goulash, there are also many varieties of paprikasch. Paprikasch can be made from beef, pork, chicken, or fish. How can we forget eating fish paprikasch on Christmas Eve? Remember when Christmas Eve was a day when you abstained from meat? Our family always ate fish paprikasch on Christmas Eve. There was also a time when the club picnic in the summer featured fish paprikasch.

After some debate, it was decided to serve three types of goulash/paprikasch. Our guests enjoyed a traditional beef goulash and two kinds of chicken paprikasch – a white meat paprikasch and a dark meat paprikasch. And of course, there was plenty of rye bread to soak up all that good juice. In typical Donauschwaben fashion, no one went home hungry. Thanks to all our chefs who helped prepare the different goulash/paprikasch dinners: George Brenner, Hans Kloehn, Rose and Ross Matico, and Maria Mattes.

If the aroma and the taste were not enough to bring back memories, during the course of the dinner, our guests watched home movies that were taken in Filipowa in 1938. The movies showed the homes, church, fields, and many of the people living in Filipowa at the time. You could hear dinner guests pointing out family members in the movie. Maria Mattes pointed out her parents, herself as a baby, her sister Katherina, and various cousins, including Joe Schaeffer. Paul Hoenisch came prepared with a written history of Filipowa for attendees to take home. There will be more showings in the future. If anyone has similar home video please contact Rose Matico or Fred Gauss. We would love to increase our viewing collection. The goulash dinner was a great way to spend a Sunday afternoon with good food and a show!

Recipe Corner

Paprikasch / Gulasch mit Knöpfle

Zutaten:

1 kg Schweine-, Rind- oder
Hühnerfleisch
4 - 5 Zwiebein
100 g Fett
3 - 4 Knoblauchzehen
20 g Paprika
Salz
250 g Kartoffeln
2 EL Mehl

Zutaten Knöpfle:

250 g Mehl
Salz
3 Eier
Wasser

Die feingehackten Zwiebeln leicht in heißem Fett dünsten. Das Fleisch dazugeben und gut anbraten. Je nach Schärfe und Geschmack mit Paprika und Knoblauch würzen, Mehl dazugeben und mit Wasser oder Fleischbrühe ablöschen. Zugedeckt garen lassen, nach ca. 45 Minuten die in Würfel geschnittenen Kartoffeln hinzufügen und nochmals ca. 10 Minuten kochen.

Knöpfle:

Das Mehl mit den Eiern, etwas Wasser und Salz zu einem Teig verarbeiten, bis er Blasen schlägt. Die Knöpfle mit Hilfe eines Teelöffels abstechen und in siedendes Salzwasser geben, aufkochen lassen bis sie nachoben steigen, mit einer Schöpfkelle herausnehmen und unter kaltem Wasser abspülen.

This recipe was found in the Donauschwäbische Rezepte book written by Maria and Elke Lippus.

We welcome you to submit your own Paprikasch or Gulasch recipe, or any other recipe you wish to share, by sending an e-mail to newsletter@danubeswabian.com.

Penny Party

The club's Penny Party was held on Wednesday, April 13. We would like to thank all of our members and friends who attended the event to support the club.

Membership Note

We would like to thank the following members who submitted donations to the club with their 2016 membership renewal. Your generous support is greatly appreciated!

- Gabriele Altman
- Maria Arnold
- Earl Asimos
- Herbert Beck
- Frank Betsch
- Betty Boyts
- Lauren Brando
- Joe Braunschek
- The Brenner Family
- Harry & Sandra Clark
- Elizabeth Curran
- Maria Czirjak
- Lieselotte Devlin
- Anna & James Dwyer
- Katherina Eggers
- Anna Gauss
- Fred & Marianne Gauss
- Matt Gauss
- Peter & Nancy Gauss
- Ferdinand Gottschling
- Bill & Phoebe Heeney
- Adam Herbert
- Helmut & Monica Hiller
- Stephan & Roswitha Hoenisch
- Philip Huber
- Julius & Anna Kamper
- Michael & Elizabeth Kaufmann
- Mariel Kauffman
- Anna Klein
- Peter & Constance Knapp
- Josef Konrad
- Jack Koeberlein
- Elizabeth Kopeczky
- Katherina Kramer
- Winfried Kraus
- Doris Leisch
- Karl Leisch
- Linde (Leisch) Luczakowsky
- Adam & Hilda Linz
- Renate Losoncy
- Käthe Marx
- Barbara Manino
- Lisa Metzger
- Karl Neu
- Imre & Mary Pack
- Joseph Palko
- Joseph & Julia Proll
- James & Carol Queen
- Michael Rakszawski
- Joseph Schaeffer
- Lena Schandl
- Scott Schottwell
- Walter Schutz
- Herbert Schmidt
- Joseph Silberholtz
- Linda Simon
- Andy & Kate Stackhouse
- Joanne Taubenberger
- Herta & Desiree Toneatto
- Joseph Walker, Jr.
- Witold & Frances Wenzel
- Joseph Wesztergom
- Richard & Patricia Wilson
- Gertrude Ziga

Thank you to these members and all other members who donated but were unable to be recognized at the time of the compilation of this newsletter.

If you have any questions about club membership, please contact our membership secretary, Roswitha Hoenisch, at 215-969-9356 or membership@danubeswabian.com.

Friday Night Dinners

Be sure to visit the club's web site at www.danubeswabian.com to view the upcoming schedule of Friday Night Dinners and other events. Come out to enjoy a delicious meal!

German Day 2016

Please join us on Saturday, June 25 for German Day celebrated on the grounds of the United German Hungarians!



\$7.00 Pre-Sale Tickets

Available at all German-American Clubs

\$10.00 ADMISSION AT THE GATE

GATES OPEN 12:00 NOON

1:00pm to 3:00pm - DON BITTERLICH and his WANDERING ACCORDION

3:00pm to 7:00pm - Music from the HEIMATKLÄNGE ORCHESTRA

**CROWNING OF MISS GERMAN-AMERICA PHILADELPHIA
TAKING PLACE AT 5:00PM**

FUN, SOCCER, DANCE, FOOD & BEER UNTIL 10:00pm

Tag der Donauschwaben

Our annual Tag der Donauschwaben festival will take place on Sunday, August 28, 2016. This all-day German celebration features plenty of food, drink, soccer, folk dancing, and German music. All members and friends are invited to attend.

During the festival, our Major Men soccer team will play at 3:00 p.m. in a friendly game against the United German Hungarians. There will also be three youth soccer games earlier in the day starting at 11:00 a.m. Come out and enjoy a beautiful day of Gemütlichkeit!

For more information, visit our web site at www.danubeswabian.com or find our event and other club events on Facebook at www.facebook.com/danubeswabian.

Pilgrimage Mass and Luncheon

Our annual Pilgrimage Mass will be held at the National Shrine of St. Katharine Drexel (1663 Bristol Pike, Bensalem, PA 19020) on Sunday, June 5, 2016. The procession will assemble in front of the St. Elizabeth Chapel at 10:45 a.m. and the Mass will begin at 11:00 a.m. Please join us as we commemorate the 72nd anniversary of the expulsion and remember all those who have gone before us.

A Goulash dinner will be held at the club after the Pilgrimage Mass. Cost will be \$15. For reservations, please contact Rose at 215-552-9399 or rematico@comcast.net. Please visit www.danubeswabian.com for additional information.



2015 Pilgrimage Mass



Tomb of St. Katharine Drexel

Danubia Soccer News

Robert Mottershead, FC Danubia Eagles

The U-11 Danubia Eagles boys team have had a strong transition from the fall changes to now in order to prepare for the upcoming age restructuring. Our boys went into the fall season with some injuries and a diminished roster but fought hard in the ICSL elite level. We ended up in the middle of the table but finished the season strong with impressive team performances. We played up in UJSL and went undefeated to capture our 2nd straight UJSL title. In the winter the boys played tough in the Indoor cups but fell short to strong elite level opposition. The Eagles joined the Futsal league at Northeast Racquet Club. Our boys dominated through the majority of the season and won the end of the year tournament to capture the championship. The Eagles held tryouts in the winter because our boys are moving up in age due to the age pure restructure. The boys are made up of 05's and 04's so they will be playing up to the 04 11v11 class. The tryouts were a success. Twelve boys from a number of different clubs came out to fill four spots. Our roster is now sitting at 16 quality players. We are currently playing up U-12 in the Rock league's top division. We are 2-1-0 and just came off a strong 1-0 victory against the then first place team. Our boys registered the only goal in the last minute of play.

Electronic Donations

This year, we are making an effort to raise money for various projects to make the club more accessible for the disabled. If you would like to make a donation to the club to help this cause, you can do so via a secure donation on our web site using PayPal. Please visit our web site at www.danubeswabian.com to learn more. Thank you for your generosity!

Trenton Donauschwaben News

Please consider attending the 60th Anniversary Celebration of the Trenton Donauschwaben Association, which will be held at the German-American Society in Yardville, NJ on October 15, 2016 from 5:00 p.m. to 9:00 p.m. We congratulate all members of the Trenton Donauschwaben Association on this special occasion!

Summer Concert Series

Please join us for our Summer Concert Series on Friday nights throughout the month of June. The concerts will begin at 7:00 p.m. The kitchen and bar will be open starting at 5:30 p.m.

June 3 No Irish Need Apply

June 17 Cardinal Dougherty Alumni Band

June 24 SoundWave – Big Band

This is a great opportunity to enjoy a relaxing Friday evening in a family-friendly environment. We hope to see you at one of our concerts!



Cardinal Dougherty Alumni Band performs at the 2015 Summer Concert Series

Soccer Memorial Tournament

This year, our annual Soccer Memorial Tournament will be in honor of Adam Mattes, former club president and soccer president. It will take place on Sunday, August 14, 2016 starting at 12:00 p.m. and lasting until around 6:00 p.m. Five teams will be participating. The kitchen and bar will be open during the afternoon. Please contact Nick Kramer at 267-387-6919 or knikra38@comcast.net for more information.

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