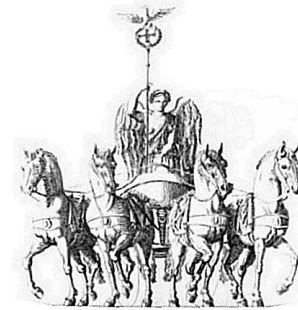


CLUB

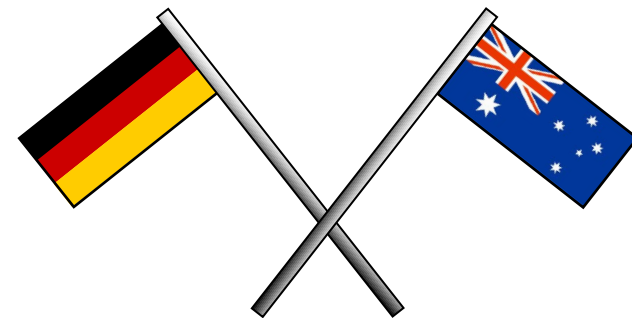
NEWS



January/February 2015



**German Australian Association Inc.
30 Bowden Street, Glenorchy, Tas 7010
Ph: 03 6272 9445**



Birthdays

Happy Birthday and best wishes to

OCTOBER

Frank Hesman 7

JANUARY

Karl Baier, Kurt Balzer 6

Willi Hirte 7

Annette Hitchman 22

Bernie Siegemund 26

Ingrid Valentine 27

Heinz Fürst 31

FEBRUARY

Margaret Hewett 1

Frank Cashion, Gisela Gunter 2

Margarete Westreicher 3

Margaret Lehner 5

Harry Engel 7

Berta Stojanovic , David Valentine, 16

Ilse Rinkler 22



Welcome to our new members

*Alisha Hanuszewicz, Frank Scholmann,
Tristan Sell*



**And for those who have
already booked or book before 24 Dec...**

New Year's Day Spit Roast Lunch

12 midday for lunch at 1pm

SUPPORT YOUR CLUB

Upcoming events

**PLEASE NOTE: NO SCHNITZELESSEN IN JANUARY
DUE TO NEW YEAR'S DAY LUNCH and
AUSTRALIA DAY BARBEQUE**

New Year's Day Spit Roast –12.00 for 1.00 lunch
Bookings and payment need to be made before December 24.

Schnitzelessen –12.00 start
(every 2nd Sunday of the month)

Sunday 8 February, 8 March

\$17.00 includes a glass of red or white wine & tea or coffee
It is *essential* to pre-book by phoning the Club the **Thursday** prior.

Hand Craft Group Afternoon Tea - 14.00

(last Sunday of each month)

Sunday 28 December, 25 January, 22 February

Visitors are always welcome.

Contact Edith Bauermeister on 62437243.

G.A.S.T. Lunches for Seniors

These will resume in February 2014.

To book please contact the Migrant Resource Centre on 6221 0999

German Radio Program

FM 96.1 and 92.1

(Every Sunday 8am - 10am)

Committee Meetings

(first Monday of each month at 5.30pm)

5 January, 2 February

Australia Day Sausage Sizzle

Monday 26 January 12 noon

To book please call the Club by Tuesday 20 January

Bookings and pre-payment are essential.

\$5.00 for members \$7.00 for non-members.

Movie Screening

Saturday 31 January 1pm (see p. 3 for details)

Königsberger Klöpse Meatballs in caper sauce Serves 4

The German city of Königsberg was the northernmost part of East Prussia and the nation's easternmost seaport. Conquered by Russia in World War 11, the German population of Königsberg was evicted en-masse in 1946 and replaced by Soviet citizens. The city was renamed Kaliningrad, but its restaurants proudly upheld its culinary heritage and continue to do so today. While the Russians apparently had no problem with such 'imperialist food', the Communist government of East Germany changed the name of the dish to erase any associations with the former name of the hometown. So, for 41 years, Königsberger Klöpse were officially known on East German menus as Kochklöpse (cooked meatballs).

Ingredients

20g butter
1 large brown onion, finely chopped
35g fresh breadcrumbs
2 anchovy fillets, finely chopped
500g minced beef
1 egg
1 tbs Worcestershire sauce
Pinch cayenne pepper
Flaked salt
Ground white pepper
1 ltr salt-reduced beef stock
300ml single cream
3 tsp cornflour
1 lemon, finely grated rind only
50g bottled capers, drained
Ground white pepper
Mashed potatoes, to serve
Curly leaf parsley, finely chopped, to serve

Method

Heat butter in medium saucepan over low heat and cook onion for 5 minutes, stirring occasionally, until soft. Transfer to a large bowl.
Add breadcrumbs, anchovies, mince, egg, Worcestershire sauce and cayenne pepper to onion; season with salt and pepper and stir well until combined and mixture leaves the sides of the bowl. Divide into 12 equal portions. Roll into balls.
Pour the stock into a large saucepan and bring to the boil over high heat. Add the meatballs then reduce heat to medium low and simmer gently uncovered for 10 minutes. Remove meatballs with slotted spoon to a plate and cover loosely with foil to keep warm
Strain stock into a heatproof jug. Wipe saucepan clean with kitchen paper towel and return only 500ml stock to the pan with only 250ml cream. Bring to the boil over high heat, reduce heat to medium and simmer uncovered for 15 –20 minutes or until reduced by half.
Remove from heat.
Whisk cornflour and remaining cream in a small bowl and slowly pour into the pan while stirring. Return to medium heat and cook, stirring, until sauce gently boils and thickens. Return meatballs to pan with rind and capers. Season to taste and stir until heated through.
Serve with mashed potatoes and parsley.



Recipe courtesy Edith Bauermesieter



AUSTRALIA DAY BBQ Monday 26 January 12 Noon BBQ & Sausage sizzle

Members \$5.00
Non-members \$7.00

Please add this to your diary or write it on your calendar.

Bookings AND payment are essential by Tuesday 20 January

The Club has been able to get a good supply of the Austrian beer **Ottakringer** which was very popular when last in stock. Come along and enjoy yet another European beer at the Club.



Groups and Communities

The German Choir is very well known in the South-East corner of Tasmania where they do public performances. The Choir would welcome more people who love singing German and Australian songs. Practice is every Monday at 15:30 at the Club. *Contact Renate Gehlhaar on 6272 2757 for further details.*

Skat Players: The Skat Players meet every Friday at 18:00 and Sundays at 13:30. There are experienced and more serious players as well as those who simply enjoy the card game. The games cater for all players. *If you are interested, please contact the Club during opening hours.*

Canasta Players: The Canasta Players love a good game of cards with lots of social interaction. They meet on Thursdays at 15.30 at the Club. *Please contact Margot Meier to 0407 495 593 if you would like to participate.*

Austrian Community: Our Austrian Club Members have a table especially booked for them on Thursdays. *Contact Horst Meister at the German Club on Thursday afternoons if you would like to join.*

Lithuanian and Latvian Community members meet at the Club. *Phone the Club to find out when they will next join us.*

GERMAN AUSTRALIAN CLUB

30 Bowden Street, Glenorchy Phone: 6272 9445

www.germanclubtas.com.au

Opening Times

Monday, Tuesday	4-6 pm
Wednesday	Closed
Thursday	3-7 pm
Friday	4-9 pm
Saturday	2-6 pm
Sunday	1-6 pm

Club Executive :

President	Paul Kuchinke
Vice-Presidents	Erich Lenz Kaye Skinner
Secretary	Gaby Seely
Treasurer	Gaby Seely
Licensee	Martin Palecek
Newsletter	Margaret Hewett

DO YOU HAVE ANYTHING FOR THE NEWSLETTER?

Recipes, news, events, advertisements, jokes?

Please contact: *Margaret Hewett* on **62 441532** - **NB CHANGE OF PHONE NUMBER** or by email margaret.hewett3@bigpond.com



**PLEASE NOTE THAT THE CLUB WILL BE CLOSED ON
Christmas Day, Boxing Day,
BUT OPEN on Wednesday 24 & 31 December for
members to bring along their friends and enjoy
some Christmas and New Year cheer.**

RÜCKBLICK UND NEUIGKEITEN

PAST AND PRESENT NEWS

Christmas Skat was held on the 6th December with approximately 14 player in total from Launceston and Burnie Hobart and one from Melbourne participating. A delicious and much appreciated lunch was provided by Hildegard and Lola and the bar was managed by Steven. First prize was won by Hans Lenz, second prize to Charles Cameron with third prize won by Horst Andree. All the players had a enjoyable day, and look forward to next year.

German Movie Afternoon will be on *Saturday 31 January at 1pm*. \$2.00 donation, coffee and cake served. It is planned to screen ***Der Brave Soldat Schwejk***, starring Heinz Rühmann. The film is set in the 1st World War and is about a charming yet bumbling Czech soldier who manages to get in and out of trouble throughout the war. There is an alternative German movie planned if this one misbehaves!!!



Wine Tasting - Saturday 7 March at 2pm



Centre Euro Wines Tasmania, based in Legana in the north of the state, will be bringing a range of German, Austrian and Australian white, red, sparkling and fortified wines as well as spirits to the Club for the popular wine tasting afternoon.

The event is being organised by Martin and Robert. Please note this date in your diary and be sure to come along for an enjoyable and tasty afternoon.

Meet the TSO

Have you ever wondered about who are the people behind the music? Are you fascinated by the music, and the way it is played with ease? Come and meet the brass trio from the Tasmanian Symphony Orchestra. Trumpet - Mark Bain, French Horn - Greg Stephens and Trombone - David Robbins. Mark, Greg and David will join us for an afternoon of performance, discussion, questions, a glass of wine and some nibbles!

When: Tuesday 20 January. 2.30 - 4pm

Where: Upper Level, Mather's House,
Bathurst Street, Hobart

Cost: \$5.00 per person

Bookings are essential - Call Mather's House on
6234 1441

